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PALM BEACH LIFE

MAY 1981

VOL. 74, No. 5



ON OUR COVER: This three-piece silk evening pajama ensemble, modeled by Kimberly Farkas, reveals all the splendor of the Orient, but it can be worn in Palm Beach or any other cosmopolitan city. Available at the Siamese Trader and photographed by Akira Suwa.

DEPARTMENTS

PB DATELINE by Agnes Ash	6
THE WINE MYSTIQUE: BRISTOL'S WINE CELLARS HOLD HISTORY, TOO by Charles Calhoun	10
IN GOOD SHAPE: PATIENT, HEAL THYSELF by Joy Tomlinson Phelan	14
DAYS & NIGHTS by Mary Dymon	20
FIRST EDITIONS by Alden Whitman	26
GROWING MY WAY: PRINCIPLES OF PRUNING by Bob Robson	32
OUT & ABOUT by Jon Sobotka	67
DISTINCTIVE DINING by Rosa Tusa	78
THE STARS & YOU by Sybil Leek	86
CROSSWORD PUZZLE by John M. Willig	88

FEATURES

PRESERVING THE PAST by Linda Marx	36
AWARD-WINNER: AN INTERIOR SPLASHED WITH COLOR	42
THE GUARDS POLO CLUB: EUROPE'S POSH PLAYGROUND by Colin Cross	50
ENGLISH POLO: A ROYAL ROMP GOES HIGH GOAL by Alex Webbe	53

GOURMET

KIPPERS, KEDGEREE AND KIDNEYS — A HEARTY BRITISH BREAKFAST by Rosa Tusa	54
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FASHION

COLORFUL CLASSICS by Betty Yarmon	46
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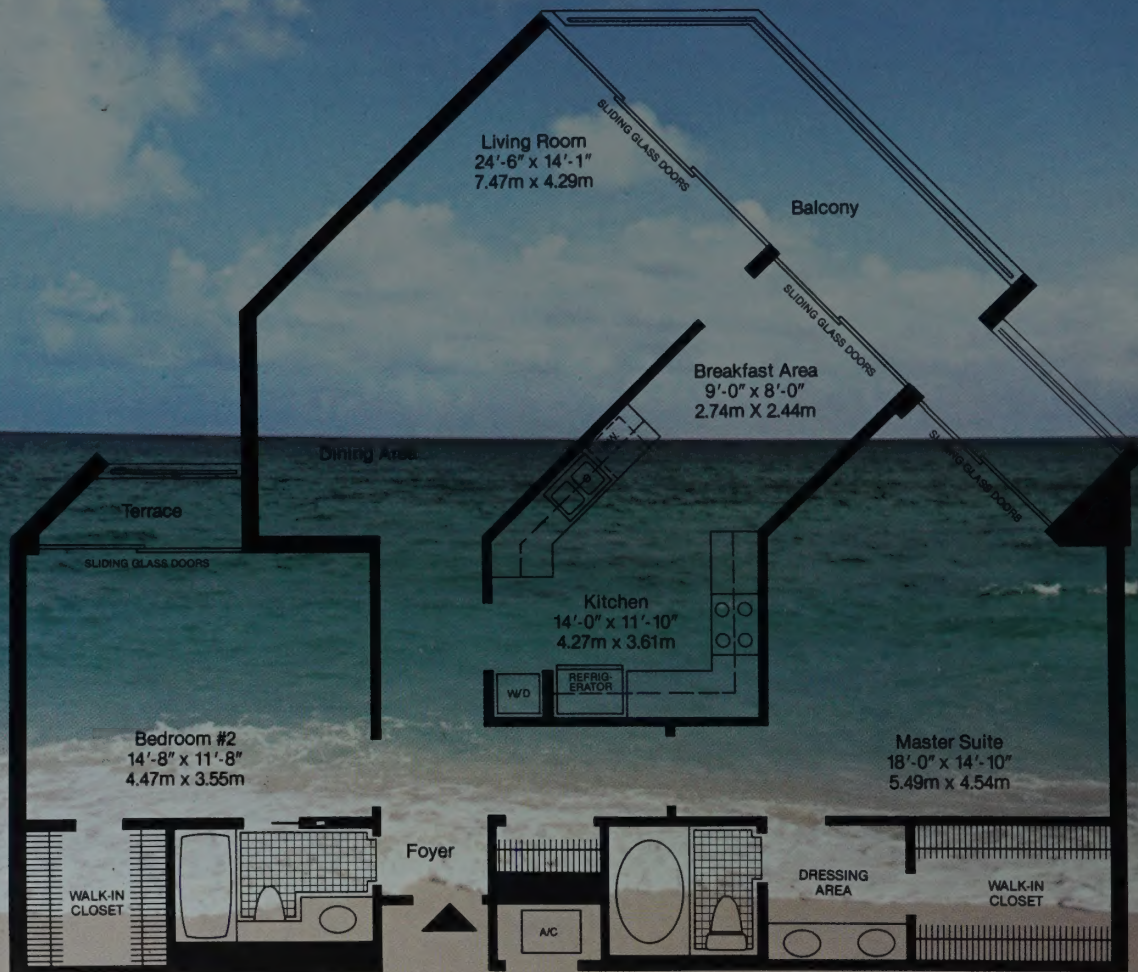
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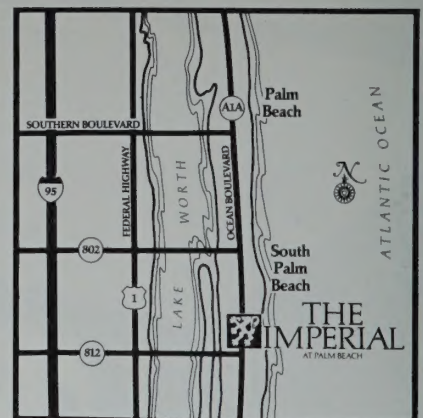
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PB DATELINE

Chaucer must have been remodeling his house when he wrote, "The life so short. The craft so long to learn."

Through the ages, craftsmen have painstakingly embossed their skills on our culture. Nowhere in Florida is this truer than in Palm Beach County where we enjoy an architectural heritage handed down from those creative and often zany entrepreneurs Addison Mizner, Joseph Urban, Maurice Fatio and Marion Sims Wyeth.

Our good fortune is partly a matter of timing. The luxurious mansions in Palm Beach, which set the pattern for the surrounding area, were built at the turn of the century when the country was prosperous and fine craftsmen were available.

Today Florida's growth is so rapid, the cost of land and construction so prohibitive, that architects can hardly do more than provide adequate shelter that complies with the hurricane code. There's no money or time left over for the iron gates and carved moldings we all covet.

As an alternative to cold, bold, efficient architecture, people are restoring homes built before we were forced into a spartan approach to shelter. Surprisingly, there are craftsmen available to help accomplish this. *Palm Beach Life* sought out these workers who continue to do things in the old way, at the old speed. Readers are reintroduced to them in a story written for this issue by Linda Marx.

In the last issue of *Palm Beach Life* readers will remember a major article on Indian artists working in the Southwest. The author, who was also the magazine's home furnishing's editor, was Jacqueline Mitchell.

Her byline had been a standby in *Palm Beach Life* for almost six years. On March 22, shortly before noon, Jackie died of cancer.

She had officially resigned as a full-time staff member a year ago to write a book and to direct her life into new channels. We all missed Jackie immediately after she left. Now we must face the fact her departure is permanent.


Jackie brought so much vitality to her job. It spilled over on everyone. She brought a spirit of fun to the magazine with her ever changing enthusiasms — the color purple, balloons, health foods, rope necklaces, Indian art. We were all caught up in Jackie's life because she shared it so unstintingly with us.

With her work she was rigidly disciplined. She never missed a deadline and was often ahead of schedule.

Jackie was fun to be around. She was one of those rare people who always lifted our spirits without expecting us to float her through blue days. Even toward the end Jackie continued to pay us spirited visits, acknowledging the fact her illness was severe but assuring us, "It'll be all right. It'll be all right."

We all knew, and so did Jackie, she couldn't escape the bleak prognosis. However, we also were comforted by her assurance it would be all right because somehow, for Jackie, it always was. □

BONWIT TELLER



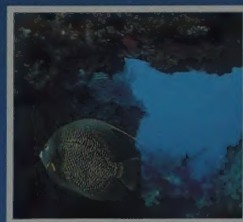
Mary McFadden, high priestess of the secular and the sensuous, carves satin charmeuse into White Night partners: dressing exclusive with Bonwit Teller. Both the two-piece pyjamas and the Summer Caftan are at once columnar and weightless, with a satin lustre that falls like chevrons of light along the body. The pyjamas bound by the thick, classic braid that so often marks the quintessential McFadden, 300.00 And the newsy caftan, all flounce and shimmer, with shorter sleeves and a beguiling Empire line, 260.00 Both polyester. Designer Loungewear

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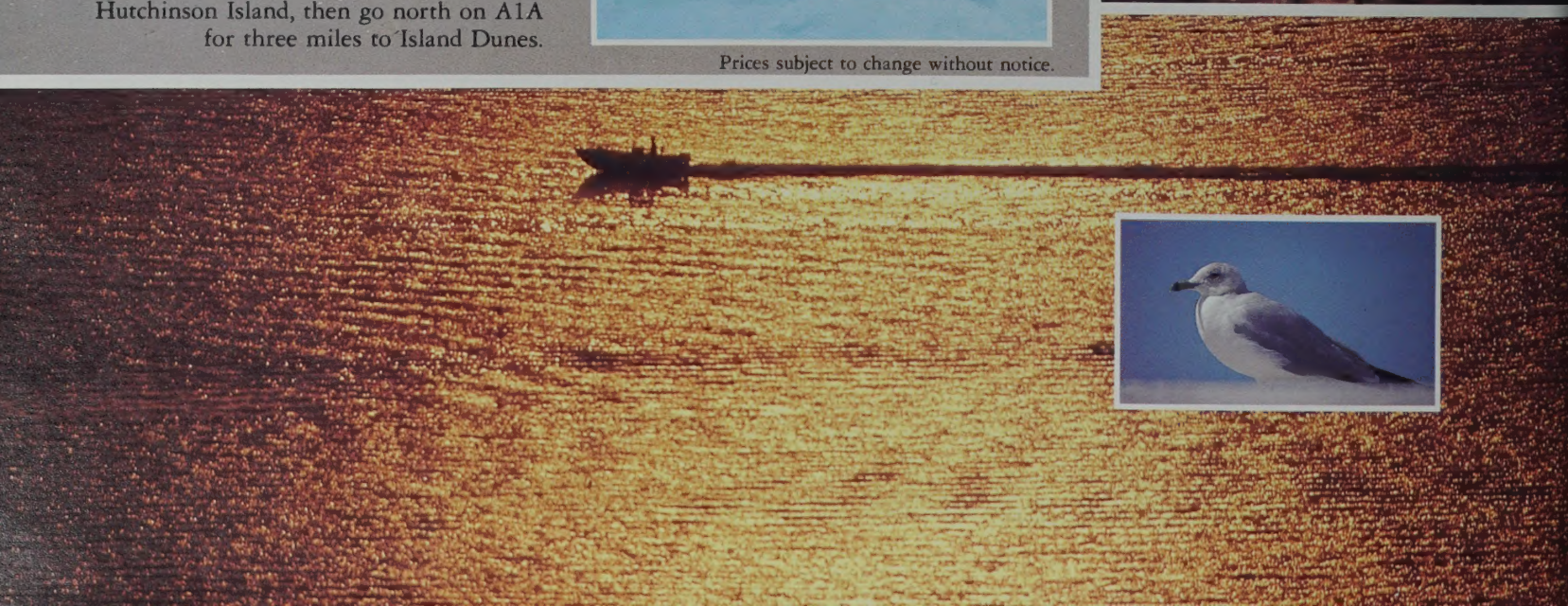
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THE WINE MYSTIQUE

BRISTOL'S WINE CELLARS HOLD HISTORY, TOO

Johannesberg, yes. Beaune and Eperney, certainly. Even Oporto and Jerez. But Bristol? It is not a name which springs immediately to a wine lover's lips despite its link with two of the most popular sweet sherries on the market.

Yet there are few European cities with as solid and enduring a connection with wine, even though the nearest vineyards of international repute are hundreds of miles across the English Channel. Since at least the 12th century, many of the world's greatest wines have passed through Bristol cellars on their way to clubs, inns, guildhalls, colleges, restaurants and country houses throughout England.

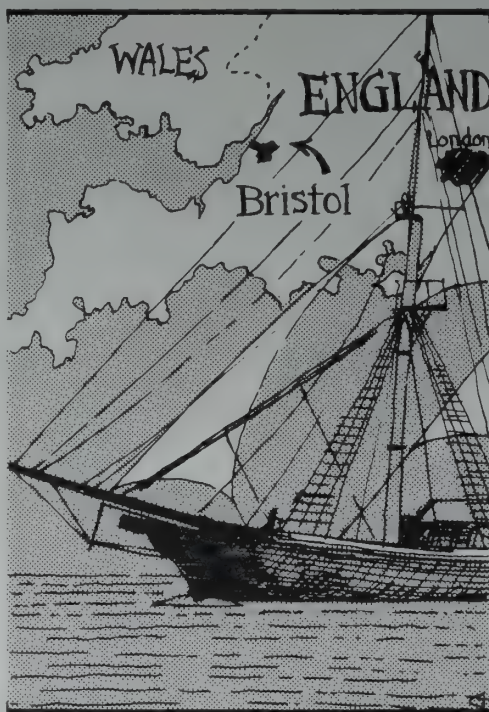
However important London has been as a great wine market through the centuries, the wine merchants of Bristol played a more significant role historically in the development of the wines we drink today. Intrepid Englishmen had to go abroad to invent port, sherry and madeira, but it was Bristol which financed their ventures, then received the new wines, blended them to suit the English taste, and popularized them across the English-speaking world.

Today, Bristol is still a thriving commercial and manufacturing center, if not quite the port it was a century ago. But it is not as well known to overseas visitors as it ought to be. The crowds flock to Bath, only 11 minutes away by train, then head southwest to lush Devon and rugged Cornwall. This is a pity because Bristol, with its dramatic situation straddling the Avon Gorge, its Gothic churches and 18th century terraces, is a fascinating city and one reputed to be among the most livable in Britain.

Any wine-minded traveler ought to make a pilgrimage there — not a difficult thing to do, really, since Bristol is only an hour from London by fast Intercity train. Of course, the tall-masted ships no longer unload at its quays, and it has been quite awhile since the last big cask of Spanish or Portuguese oak was rolled through its narrow downtown

streets. But one of the city's most famous firms still does business in the old shipping quarter and offers visitors a welcoming glass of sherry or port at one of the most interesting museums in Britain.

For more than two decades, the wines of John Harvey & Sons Ltd. have been blended and stored at a warehouse in a suburb. Yet the firm still uses its Denmark Street offices, a few steps from what used to be a teeming waterfront. The ancient cellars that run



DAVID GRAY

for blocks underneath the neighboring streets today house a notable restaurant and one of the best collections of wine-related objects ever assembled.

But working in historic settings is not always as picturesque as it might sound. The day I visited Harvey's Wine Museum last fall, a mysterious leak had flooded part of the cellars. Amid shimmering displays of Georgian silver and glass was the more prosaic sight of a bilge pump and a cordon of sandbags. Not to worry, said the genial and apologetic guide. All the cellars in the old city were tangled in a web of medieval conduits and Victorian drains, he explained, some of them still a bit jum-

bled after the heavy German bombing in the war.

The purpose of the museum is to explain how wines are made, to show a selection of some of the finest implements our ancestors used to serve and drink wine, and to illustrate Bristol's long association with the wine trade. Although the display is strikingly modern, the setting is medieval: the cellars of a monastery whose church later became Bristol Cathedral (and which stands only 200 yards away from the museum). The cellars are believed to have been used continuously to store wine by one owner or another over eight centuries.

Their contents through the years must have reflected Bristol's history as a great North Atlantic port. The connection with French wine began when Henry II's marriage to Eleanor of Aquitaine in the 12th century resulted in a 200-year English monopoly of the Bordeaux trade. By Shakespeare's time, there was also a steady flow of the sweet, dark Spanish wines the Elizabethans called "sack," the ancestor of modern sherries. Two centuries later, Bristol had become the center for the port trade in the rich dessert wines that have been shipped from Portugal from the early 1700s until this day. In addition, Bristol had strong commercial links with North America and the West Indies. How many kegs of rum had stood in those cellars until sent around the globe with the Royal Navy?

The Harvey connection with the cellars goes back to Napoleonic times, when a firm that later took the family name set up shop on Denmark Street. Today it is part of the Allied Breweries Group, but descendants of the first John Harvey are helping run the business.

Although there are many British (as well as Spanish) firms in the sherry trade, Harvey's is probably the best known to Americans due to the popularity of its Bristol Milk and Bristol Cream. The former name goes back at least to the 16th century; the latter was given to an especially rich, full sherry only about a century ago. It seems a

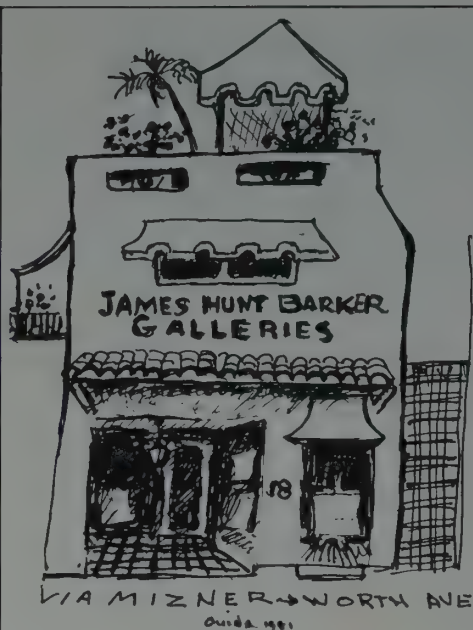


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lady visiting the cellars sampled some Bristol Milk, then was offered a glass of an even smoother blend. "If that be milk, then this is cream," she declared, and the name has been used exclusively by Harvey's ever since.

Today, the contents of the cellars range from a Roman amphora — a tall, narrow clay pot used to transport wines — to mementos of 19th century expeditions by members of the firm through the wilds of the Iberian peninsula. But the outstanding part of the collection is its display of 18th and early 19th century silver including the decorative labels or "bottle tickets" that were hung on the necks of decanter and glass, especially the famous Bristol blue, a reminder of the city's long glass-making tradition.

Looking at so many beautifully etched glasses and quaint old bottles and corkscrews is bound to make anyone thirsty, so I was happy to proceed to Harvey's handsome (and unflooded) restaurant. Lunch began with a glass of Palo Cortado — a rare form of sherry as dark and intense as a dessert wine but unexpectedly dry on the palate. A Sancerre accompanied the first course of smoked eel — in Britain, Harvey's

is also a major importer of French wines — and a warming Chateaufort-du-Pape followed with the venison pie and then the Stilton. The visit concluded with a glass of Harvey's tawny port in a particularly inviting locale — an oak-paneled taproom rebuilt from the old Unicorn Inn.

Harvey's Wine Museum is open free of charge to overseas visitors, but an appointment is necessary. To book a tour (they usually take 2½ hours and start at 2:30 p.m. or 6:30 p.m.), call or write ahead to the public relations department: John Harvey & Sons Ltd., 12 Denmark St., Bristol, England. They might also be able to give you information about the new international wine fair being held each summer in Bristol.

The restaurant is open to the public for lunch and dinner; reservations are recommended. Prices are high — possibly \$75 for a complete dinner with wine for two — but the wine list and setting are exceptional. □

Charles Calhoun, a free-lance writer residing in Westhampton, N.Y., and Palm Beach, is also wine columnist for The Post in West Palm Beach.

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A vintage color photograph of three young women standing in the shallow surf of a beach. The woman on the left is wearing a two-piece bikini with a colorful floral pattern. The woman in the middle is wearing a one-piece swimsuit with a pink and white floral pattern. The woman on the right is wearing a white short-sleeved cardigan over a floral patterned shorts. They are all smiling and looking towards the camera. The background shows the ocean waves breaking on the shore.

Lilly Pulitzer

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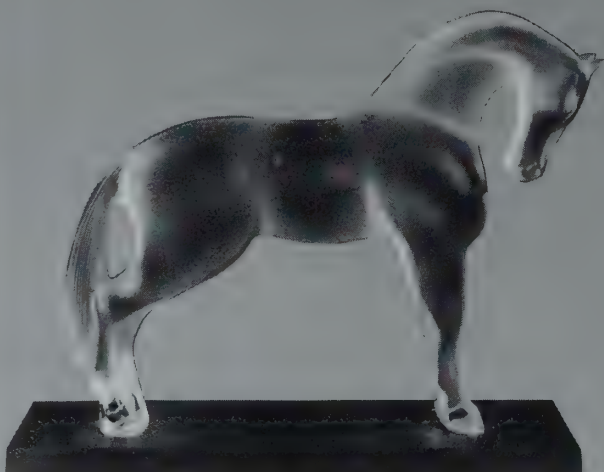
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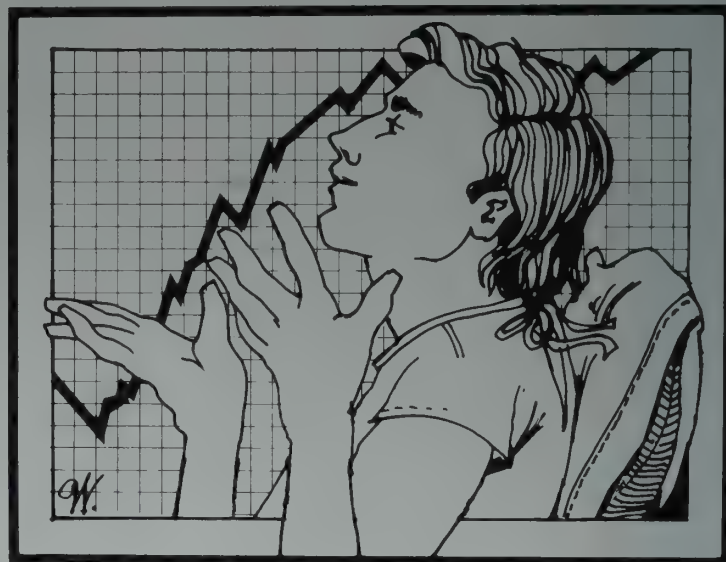
JOY TOMLINSON PHELAN

IN GOOD SHAPE

PATIENT, HEAL THYSELF

At a writers' conference in New York City prior to publication of *Anatomy of an Illness*, I listened to Norman Cousins relate being hospitalized in 1964 suffering from what doctors diagnosed as ankylosing spondylitis — a severe, irreversible arthritic condition whereby the connective tissue in the spine disintegrates. It is an excruciatingly painful disease. There is no cure.

Partially paralyzed, with pain so intense he admitted that "to move your thumbs was like walking on your eyeballs," and deteriorating daily, Cousins was urged by doctors



BECKY WARRICK

to put his affairs in order. "I'm afraid," one of them wrote at the time, "we may be losing Norman."

Cousins, by then convinced that the hospital was no place for the seriously ill, checked himself out and into a hotel room. There, with massive doses of Vitamin C, reruns of *Candid Camera*, old Marx Brothers' movies and a trove of humor books, Norman Cousins laughed himself back to health.

Does that mean, as the *Reader's Digest* feature has heralded for years, that *Laughter Is The Best Medicine*? Well, yes and no.

"I don't see laughter as a cure," says Cousins. What he did see, however, was the almost totally resigned dependency of the patients around him and the relative ease with which people relinquished responsibility for their recovery to a faceless medical complex.

Unfortunately, it is true of Western society that patients typically disassociate themselves from both the cause and cure of illness. In his book, *The Healing Mind*, Dr. Irving Oyle notes, "We have accepted as fact that another individual, whose mind has become expert at the manipulation of matter, must intervene in order to dispel the disease, usually by introducing a chemical agent."

On asking about his chances for a full recovery, specialists told Norman Cousins it was estimated at one in 500. One

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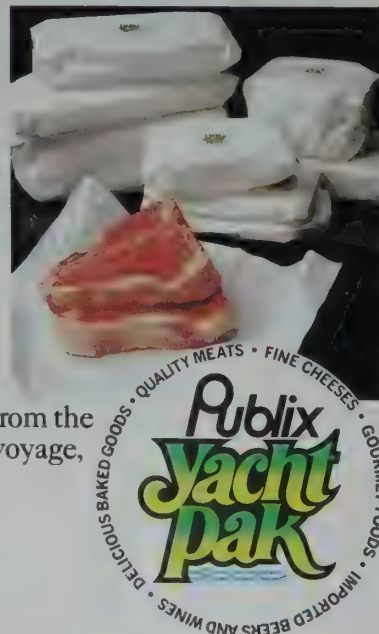
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leading authority of the disease had never personally witnessed a recovery. Until then, Cousins, like the majority of patients, had been more or less disposed to let the doctors worry about his condition. Unlike the others, however, the dire prognostications jolted him with a compulsion to get into the act. It was clear that if he was to be that one in 500, he had better become something more than just a passive observer and begin to take responsibility for his improvement. At exactly that point, Norman Cousins began saving his life.

Central to Cousins' victory was his recognition of the mind's role in how the body handles illness and cure. It is a role well documented and clearly defined in some ailments but not well understood in the case of many others. Psychologist Adelaide Bry in her book, *Visualizations: Directing The Movies of Your Mind*, illustrates this mind-body interaction by tracing pathways between the part of the brain where our inner pictures, images or inner experiences are kept, and the autonomic (involuntary) nervous system which controls such functions as sweating, blood pressure and digestion. These same pathways link the autonomic nervous system with the pituitary gland and the adrenal cortex.

Emotions, good and bad, constantly alter neurophysical activity, endocrine and immunological balance, blood supply and pressure, respiration rate and pattern, and digestive processes. Often the physical changes are subtle and we are unaware of them. Recognized or not, however, the mind's pictures — everything we think, feel and believe — have an impact on each cell in our body, significantly affecting our resistance to disease and creating damage in their own right.

Socrates knew this. "There is no illness of the body apart from the mind," he taught. In *Psychosomatic Medicine — Its Principles and Applications*, Dr. Franz Alexander notes, "The fact that the mind rules the body is, in spite of its neglect by biology and medicine, the most fundamental fact which we know about the process of life." Yogi Bithaldi, from whom I learned the principles of yoga over 16 years ago, would cite the following figures in respect to the power of the mind on the body: "36 percent of the effects on the vascular system come from the intellect; 56 percent on the glands and organs come from the emotions; 8 percent on the so-called voluntary muscles comes from the will."

We understand and accept the interaction between mind and body when we look at erotic pictures and become sexually aroused, when we blush with embarrassment, physically demonstrate boredom with a yawn, or feel our heart pound when frightened. Yet, we will not as readily accept that emotions are as much a precursor of serious illness as bacteria.

In reality, emotions must carry a greater share of guilt. Only some 30 percent of symptoms are diseases which doctors claim are external in origin, according to Dr. Oyle. That is, the mind is alleged to have no relation to, or effect on, their outcome. But 70 percent, he notes, of patients consulting outpatient clinics in the United States have no organic basis for their complaints.

Cousins knew that negative emotions like depression and despair provide a variety of chemical changes that set the adrenal glands to working overtime, thus increasing the flow of hydrochloric acids to the stomach and constricting blood vessels. Conversely, he could see no reason to believe that negative emotions were the only ones to affect the body's biochemistry, and that positive emotions — love, hope, faith, laughter, creativity, the will to live — must have an effect, too.

Laughter wasn't such an unreasonable choice. The air inhaled in an average breath consists of about 79 percent nitrogen, some 20 to 21 percent oxygen and about .04 percent



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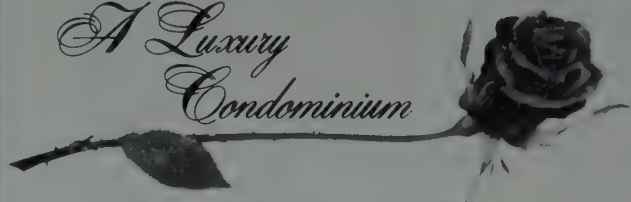
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Interior design of the model by Vero Beach Interiors, Inc.

This is not intended to be a full statement regarding The Victoria.
The purchase agreement will contain details.
Prices are subject to change without notice.

carbon dioxide with traces of other gases and varying amounts of water vapor. Exhaled air consists of approximately 79 percent nitrogen, 16 percent oxygen and about four percent carbon dioxide plus other gases, vapor and substances from the alimentary canal. The most significant difference then, is an exchange of four percent oxygen for about four percent carbon dioxide. Cousins believed laughter would considerably increase the air volume intake, thus speeding up the exchange of oxygen and carbon dioxide. He instinctively felt, too, that in prolonged concentrations, laughter might help activate chemicals in the brain that would help the body cope with pain. He was right and wrote, "Ten minutes of genuine belly laughter would give me almost two hours of pain-free sleep."

It must be remembered that little was known 17 years ago about endorphins — the natural form of anesthesia more readily recognized today as easing muscle pain in distance runners and producing their euphoric "runner's high." We now know that milligram for milligram, endorphins are several times more potent than morphine. They seem particularly concentrated in the limbic system, a doughnut-shaped circle of structures lying in the part of the brain closely linked with strong emotion. The apparent connection between natural, pain-relieving substances and the brain's emotional center further implicates the patient's role in self healing because it could explain one of medicine's most mysterious phenomena: the placebo effect.

The word placebo comes from the Latin verb meaning "I shall please." Most commonly disguised as sugar pills or saline injections, the placebo has long been denigrated in medicine as a means of placating patients who demanded unneeded medication for a variety of unexplainable "illnesses." It was called the "dummy drug" or, more kindly, "pseudomedicament." For doctors unwilling or unable to find the true source of malaise, the placebo was, at least, a way of satisfying the patient's need "for something" without violating their Hippocratic oath to, "above all, do no harm." With the discovery of the connection between the brain's endorphin and emotional center, however, it became clear that the placebo effect, far from being a mind-over-matter mystery, had a definite basis in matter — in the chemistry of the brain.

When interviewed by Laurence Cherry for a *New York Times Magazine* story on *How The Mind Affects Your Health*, Dr. Milton Viederman, professor of Clinical Psychiatry at New York Hospital-Cornell Medical Center, pointed out that the placebo effect is well documented in medical history. "Purges, leechings and emetics were the standard treatment of ancient and medieval physicians even though, as we now realize, they were largely worthless as to any direct value in curing patients." Nevertheless, many of these patients improved. "It seemed that the simple belief in the efficacy of a procedure or drug was," Dr. Viederman continued, "powerful enough to soothe pain and promote healing, but no one understands how that could happen."

Cousins believes the placebo, then, is not so much a pill as a process. It begins with the patient's confidence in a doctor and extends through to the full functioning of his own immunological and healing system. "The process works," writes Cousins, "not because of any magic in the tablet but because the human body is its own best apothecary and because the most successful prescriptions are those filled by the body itself."

Faith healing — whether by laying on of hands, prayer, spiritualism or hypnosis — has long used this amazing power

(Continued on page 62)

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DAYS & NIGHTS

A guide to area events in the month of May (schedules are subject to change):

THEATER

The Barn Theater: "Night Must Fall." Emyln Williams' famous shocker about a greed-obsessed killer. Now through May 3 at 8:30 p.m.; "California Suite." A comedy by Neil Simon showing different sets of people and events in the same hotel suite. May 29 - June 21 at 8:30 p.m. 2400 SE Ocean Blvd., Stuart. 287-4884.

Burt Reynolds Dinner Theater: "Chapter Two." Robert and Patty Fuller star in Neil Simon's comedy. Now through May 3; "Death of a Salesman." Arthur Miller's prize-winning drama stars Julie Harris and Vincent Gardenia with Charles Nelson Reilly directing. May 5-31. Tuesday through Saturday, curtain 8:30 p.m.; Wednesday, Saturday and Sunday matinees, curtain 1:30 p.m. Closed Mondays. 1001 Indiantown Road, Jupiter. 746-5566.

Caldwell Playhouse: "The Reluctant Debutante." A sophisticated comedy by William Douglas Home starring Julie Meade. Now through May 3. Friday and Saturday at 8:30 p.m. and Sunday at 2:30 p.m. and 7:30 p.m. 286 N. Federal Hwy., Boca Raton Mall, Boca Raton. 368-7509.

Delray Beach Playhouse: "The School for Wives." A modern domestic comedy. May 1 at 8:30 p.m. and May 2 at 2:30 p.m.; "A Midsummer Night's Dream." This special children's production will be performed by 35 young people. May 23-24 and 30-31 at 2:30 p.m. and May 22 and 29 at 8 p.m. 950 NW 9th St. and Lake Ida Park, Delray Beach. 272-1281.

Florida Atlantic University Theater: "Six Characters in Search of an Author." Author Luigi Pirandello gives a hearing to characters who interrupt a rehearsal with their claim that they are being misrepresented by the authors and the actors. May 8-16. Weekday performances at 8:30 p.m., Sunday performances at 2:30 p.m. Glades Road, Boca Raton. 395-5100 ext. 2531.

Florida International University Theater: "Sweet Charity." A musical comedy based on Federico Fellini's film about a dance hall hostess. May 27-31 and June 3-7 at 8 p.m. University Theater, in the V.H. 100 Building, 107th Avenue and Tamiami Trail, just off Florida's Turnpike, Miami. 552-2895.

Lake Worth Playhouse: "The Heiress." A drama written by Ruth and Augustus Goetz concerning a wealthy girl who is wooed by a man. May 8-16 at 8:30 p.m. Matinees May 10 and 17 at 2:30 p.m. 713 Lake Ave., Lake Worth. 586-6410.

Little Palm Theater for Young People: "Huckleberry Finn." May 2 and 9; "The Emperor's New Clothes." May 16 - June 20. Curtain at 9:30 a.m. Royal Palm Theater Center, 303 Golfview Drive, Boca Raton. 832-2211, 943-3292.

Miami Beach Theater of the Performing Arts: "They're Playing Our Song." Lorna Luft stars in the National Touring company of Neil Simon's hit Broadway musical. Now through May 3 at 8 p.m.; "My Fair Lady." Rex Harrison stars in this classic musical concerning the make over of a common girl into a lady. May 19 - June 14 at 8 p.m. Matinee days vary with performances starting at 2 p.m. 1700 Washington Ave., Miami Beach. 673-8300.

Oakland West Dinner Theater: "Last of the Class." A hilarious comedy about two old college enemies who meet again after several decades to settle a mutual friend's estate. Starring J. Robert Dietz and Bernie Friedkin. Now through May 31. Tuesday through Saturday, curtain 8:30 p.m. Wednesday and Saturday matinees, curtain 2 p.m. Closed Mondays. 4850 W. Oakland Park Blvd., Lauderdale Lakes. 739-1800.

Parker Playhouse: A production to be announced is being scheduled for the month of May. All evenings

at 8:30 p.m. Matinee days vary with performances starting at 2 p.m. 707 NE 8th St., Fort Lauderdale. 764-1441.

Rosarian Academy: "The Glass Menagerie." Tennessee Williams' drama about a young boy trying to break away from his unfortunate surroundings but torn between freedom and family duty. May 15-18 at 8 p.m. Matinee May 18 at 2 p.m. Rosarian Academy Theater, 807 N. Flagler Drive, West Palm Beach. 832-5137.

Royal Palm Dinner Theater: "Plaza Suite." Neil Simon's comedy hit starring Warren J. Brown. Now through June 7. Tuesday through Saturday, curtain



Fort Lauderdale Strikers,
Lockhart Stadium

8 p.m., Wednesday and Saturday matinees, curtain 1:45 p.m., and Sundays, curtain 6 p.m. 303 Golfview Drive, Boca Raton. 832-0262, 426-2211.

Royal Poinciana Playhouse: "Alice in Wonderland." A classic fairy tale presented by the Poinciana Children's Theater Workshop. May 10 at 2 p.m. 70 Royal Poinciana Plaza, Palm Beach. 833-6388.

SPECIAL EVENTS

"Arts Day." Sponsored by the Palm Beach Council of the Arts. An exhibit of paintings, sculpture and drawings with cultural booths, a ballet demonstration and folk dancing included in the festivities. May 2, 10 a.m. to 5 p.m. On the lawn of the Henry Morrison Flagler Museum, 1 Whitehall Way, Palm Beach. 655-2833.

Audubon Society of the Everglades Field Trip. Observation of the flora and fauna of the Palm Beach Lake Trail. May 9 at 8 a.m. Meet at the Poinciana Chapel parking lot, 60 Cocoonut Row, Palm Beach. 582-8375, 842-9931.

Ballet Arts Foundation Spring Recital. A repertory program running two evenings. The program includes "Elegy," choreographed by Richard Monroe, ballet master of the Houston Ballet; "Promenade," by Florida's Marie Hale; and "Napoli," an old Danish ballet. May 22-23 at 8 p.m. Royal Poinciana Playhouse, 70 Royal Poinciana Plaza, Palm Beach. 842-7631, 833-6338.

Baron's Antique Show. Antiques include fine furniture, porcelain, glassware, jewelry, books and artwork. May 1-3, noon until 10 p.m. Convention Hall South, 1901 Convention Center Drive, Miami Beach. 673-7311.

"From All Walks of Life: Paintings of the Figure." Exhibit features 64 paintings which examine the figure in American academic painting from the early 19th century to the present. May 16 - June 28. Tuesday through Friday, 10 a.m. to 5 p.m., Saturdays and Sundays, 1 p.m. to 5 p.m. Norton Gallery of Art, 1451 S. Olive Ave., West Palm Beach. 832-5194.

"Clarence Gutterage's Photography." This exhibit demonstrates the four-color dye-transfer technique

used by "National Geographic" for their high-quality photography. Emphasis is on photos of Florida's landscape and wilderness. May 15 - June 30. Tuesday through Saturday, 10 a.m. to 5 p.m., and Fridays, 6:30 p.m. to 10 p.m. Science Museum and Planetarium, 4801 Dreher Trail N., Dreher Park, West Palm Beach. 832-1988.

Holiday on Ice. The most beautiful ice show in the world comes to West Palm Beach. May 6-10 with show times to be announced. West Palm Beach Auditorium, 1610 Palm Beach Lakes Blvd., West Palm Beach. 683-6012.

"Hot Glass Exhibition." Features the works of three Fine Arts Glass Blowers from Virginia. May 12 - June 5, 10 a.m. to 4 p.m. weekdays, and 1 p.m. to 4 p.m. Saturdays and Sundays. Boca Raton Center of the Arts, 801 W. Palmetto Park Road, Boca Raton. 392-2500.

"The Luck of the Japanese: Fortune Granting Emblems of Well-Being, Prosperity and Happiness." An exhibit of Japanese good-luck pieces including kites, dolls and ornaments. Now through May 31, 10 a.m. to 5 p.m. Closed Mondays. Morikami Museum, 4000 Morikami Park Road, Delray Beach. 499-0631.

Nature High Trip. A wilderness trek to the Peace River. May's topic is "Fossils and Flowers." May 9-10, with preparation night, May 5, 7 p.m. to 10 p.m.; Canoe Camping on the Peace River. A weekend wilderness workshop designed primarily for the newcomer. May 23-24, with preparation nights, May 12 and 19, 7 p.m. to 10 p.m. Pine Jog Environmental Services Center, 6301 Summit Blvd., West Palm Beach. 686-6600.

Wild Plants Food Feast. Pine Jog's first gourmet extravaganza. Wild plants will be prepared in a variety of delicious ways. Live specimens of the plants used will be on display and the recipes will be compiled into a cookbook. May 16 from 2 p.m. to 4 p.m. Pine Jog Environmental Services Center, 6301 Summit Blvd., West Palm Beach. 686-6600.

MUSIC

"A Night at the Opera." The Miami Beach Symphony Orchestra with Metropolitan Opera star, Russel Christopher, and others. May 3 at 8 p.m. Miami Beach Theater of the Performing Arts, 1700 Washington Ave., Miami Beach. 532-4421.

Boca Raton "Pops" Series. Under the direction of Mark Azzolina, the "Pops" offers a wide variety of musical styles. Peter and Veronica Fuchs, pianist and soprano, are the guest artists on May 12 at 8 p.m. Mixed choruses from Boca Raton, Deerfield and Delray join for a Memorial Day Concert, May 26 at 8 p.m. Bibletown Auditorium, 131 E. Palmetto Park Road, Boca Raton. 395-1101.

Judith Burganger, pianist, in concert. May 21 at 8:30 p.m. Florida Atlantic University, Glades Road, Boca Raton. 395-5100 ext. 2531.

Fats Domino, in concert. May 16 at 8 p.m. War Memorial Auditorium, 1430 N. Federal Hwy., Fort Lauderdale. 761-2830.

Florida Atlantic University Jazz Band Concert. Several phases of jazz will be presented. May 17-18 at 8:30 p.m. University Theater, Glades Road, Boca Raton. 395-5100 ext. 2531.

Florida Atlantic University Symphony Concert. Featuring Kosmos Galileas, violinist, as guest artist and soloist. May 28-29 at 8:30 p.m. University Theater, Glades Road, Boca Raton. 395-5100 ext. 2531.

Florida Canteris. Serious singers in concert featuring classical music with an emphasis on sacred music. May 3 at 3 p.m. Henry Morrison Flagler Museum, 1 Whitehall Way, Palm Beach. 655-2833.

Florida Philharmonic Concert. Rainer Meidel, conductor, with Maureen Forrester, contralto, as guest artist. May 13 at 8:15 p.m. West Palm Beach Auditori-

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symbols of the Florida Keys: the conch shell, the Avocado, the Hibiscus flower, the rock rose, sea Grape leaves and even little fish.

The original design was sent to the famous French Limoges plant “Cerelene” and transferred as a centerpiece on one of their 10” plates in a limited edition.

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um, 1610 Palm Beach Lakes Blvd., West Palm Beach. 683-6012.

Florida Philharmonic "Encore" Concert Series. The final concert of the season features Carol Webber, soprano, and Maureen Forrester, contralto. May 12 at 8:30 p.m. Dade County Auditorium, 2901 W. Flagler St., Miami. 358-3500.

Barry Manilow, in concert. May 13-15 and 17 at 8 p.m. and May 16 at 7 p.m. and 10:30 p.m. Sunrise Musical Theater, 5555 NW 95th Ave., Sunrise. 741-7300, 741-8600.

"Music for a Sunday Afternoon." A musicale presented by the music department of Palm Beach Atlantic College at the Norton Gallery of Art Theater. May 3 at 3 p.m. 1451 S. Olive Ave., West Palm Beach. 833-8592, 832-5194.

Palm Beach County Spring Festival. Children and parents from Palm Beach County schools join together for this annual concert. May 22 at 8 p.m. West Palm Beach Auditorium, 1610 Palm Beach Lakes Blvd., West Palm Beach. 683-6012.

Pure Prairie League, country-rock group, in concert. May 14 at 8 p.m. West Palm Beach Auditorium, 1610 Palm Beach Lakes Blvd., West Palm Beach. 683-6012.

"Second Tuesday: An Evening with Music." Music by Three, the string trio, in concert. May 11-12 at 8 p.m. Norton Gallery of Art Theater, 1451 S. Olive Ave., West Palm Beach. 832-5194.

Frank Sinatra, in concert. Now through May 3 at 8 p.m. Sunrise Musical Theater, 5555 NW 95th Ave., Sunrise. 741-7300, 741-8600.

Ettore Stratta, conductor and composer, in concert with the Florida Chamber Orchestra. Stratta is the winner of three gold records, including "Switched on Bach." May 17 at 4 p.m. War Memorial Auditorium, 1430 N. Federal Hwy., Fort Lauderdale. 761-2830.

Thomas R. Thomas. Organ music in the Louis XIV Music Room. May 3 and 17 at 3 p.m. Henry Morrison Flagler Museum, 1 Whitehall Way, Palm Beach. 655-2833.

LECTURES

"Art of Nature Photography II." John Agnew, instructor. Delves further into the theories of composition and aesthetics in nature photography. Now through May 28 on Thursdays at 7:30 p.m. Pine Jog Environmental Services Center, 6301 Summit Blvd., West Palm Beach. 686-6600.

"Flowering Vines and Hanging Basket Plants." A seminar sponsored by the Palm Beach County Cooperative Extension Service. May 7 at 7:30 p.m. Mounts Agricultural Center, 531 N. Military Trail, West Palm Beach. 683-1777.

"Native Plants of South Florida." Sally Black, instructor. Designed for those who are already somewhat familiar with the major habitats of South Florida and want to learn more about our native plants. May 6 at 7:30 p.m., May 2 and 9 at 9:30 a.m. Pine Jog Environmental Services Center, 6301 Summit Blvd., West Palm Beach. 686-6600.

FILMS

"American Graffiti." An entertaining film about teenage life in the '50s. May 2 at 2 p.m. Lecture Room, West Palm Beach Public Library, 100 Clematis St. at Flagler Park, West Palm Beach. 659-8010.

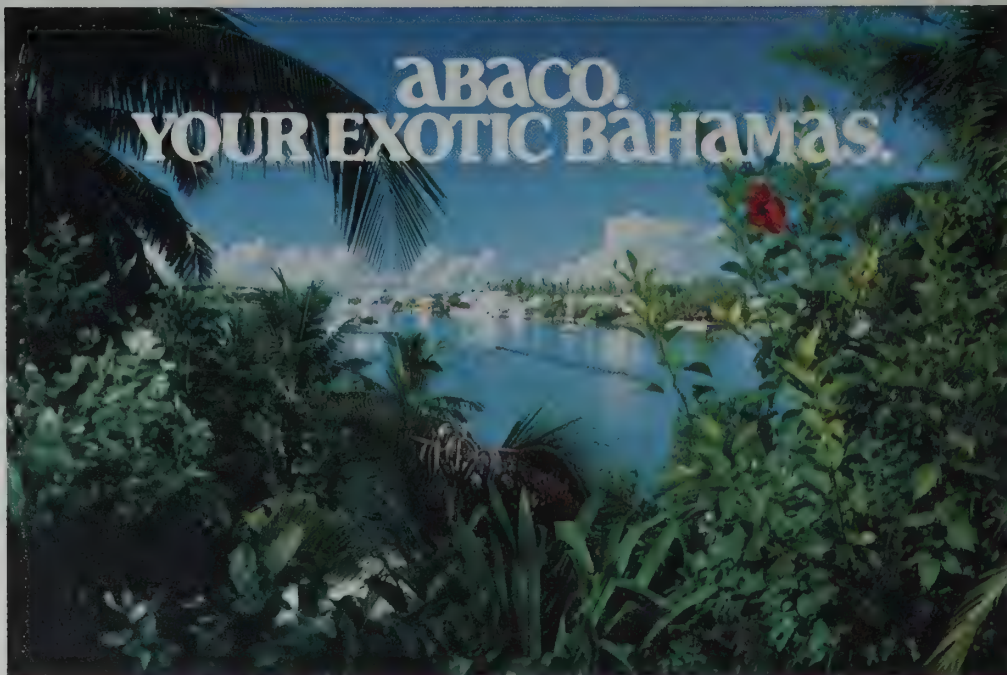
Double Feature at the Lake Worth Public Library. "William Hearst's San Simeon," and "Jefferson's Monticello." Both films provide a tour of these two famous mansions. May 26 at 10:30 a.m. and 7 p.m. Lake Worth Public Library, 15 N. M St., Lake Worth. 585-9882.

Friday Night At the Movies. Florida Atlantic University continues its movie series with films to be announced. Single features start at 8:30 p.m., double features at 7:30 p.m. Gold Coast Room, Glades Road, Boca Raton. 395-5100 ext. 2531.

"Iphigenia." (1977). Euripides comes to life in a compelling story of a man who chooses power over the life of his daughter and of a girl caught in the forces of war and political intrigue. May 5 at 7:30 p.m. Palm Beach County Public Library, 3650 Summit Blvd., West Palm Beach. 686-0895.

"It Couldn't Be Done." Great men of vision have accomplished impossible dreams such as Mount Rushmore, the Erie Canal and other creative feats. May 12 at 3 p.m. West Palm Beach Public Library, 100 Clematis St. Flagler Park, West Palm Beach. 659-8010.

"The Last Vikings." Concerns the culture and lifestyle of these fearless sailors. May 12 at 10:30 a.m. and 7 p.m. Lake Worth Public Library, 15 N. M St., Lake Worth. 585-9882.



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graphy: Michael Merle

"Tenno: The Emperor of Japan." Concerns the life-style and responsibilities of the present Emperor of Japan, including a study of ceremonial activities. May 2-3, continuous showings from 11 a.m. to 5 p.m. Morikami Museum, 4000 Morikami Park Road, Delray Beach. 499-0631.

Wednesday Film Series. A series of informational films of cultural interest including "National Geographic" films. Wednesdays at 1:30 p.m., 3 p.m. and 7 p.m. throughout May. Palm Beach County Public Library, 3650 Summit Blvd., West Palm Beach. 686-0895.

"The World of Carl Sandburg." Selections from his poetry with musical accompaniment. May 5 at 3 p.m. West Palm Beach Public Library, 100 Clematis St. at Flagler Park, West Palm Beach. 659-8010.

SPORTS

Fort Lauderdale Strikers Professional Soccer Team. Home game schedule for the month of May: Strikers vs. Jacksonville Teamen, May 1 at 8 p.m.; Strikers vs. Montreal, May 9 at 8 p.m.; Strikers vs. Tampa, May 20 at 8 p.m.; Strikers vs. Toronto, May 30 at 8 p.m. All at the Lockhart Stadium, Commercial Boulevard, west of I-95, Fort Lauderdale. 491-5140.

Fort Pierce Jai Alai Fronton. May 29 - Sept. 7. Post time 7 p.m., Monday, Wednesday, Friday and Saturday evenings, and Wednesday and Saturday matinees at 1 p.m. Kings Highway off Florida's Turnpike exit 56, Fort Pierce. 464-7500.

4-H Horse Show. Hunters, jumpers and general showmanship. May 16-17 starting at 8:30 a.m., continuing all day. South Florida Fairgrounds, Horse Complex, 9067 Southern Blvd., West Palm Beach. 793-0338.

Charlton Heston's Pro-Celebrity Charity Tennis Classic. Benefits The American Red Cross and The American Film Institute. Wayne Rogers, Lee Majors, Farrah Fawcett, Lloyd Bridges and many others will be participating. May 8-10, all day. Palm Beach Polo and Country Club, 13198 Forest Hill Blvd., at Wellington, West Palm Beach. 793-1113.

Hunters and Jumpers Show. First of a series of eight shows. Competition for points leading to the Janu-

ary Awards show. Open entry, May 2-3 starting at 8:30 a.m., continuing all day. South Florida Fairgrounds, Horse Complex, 9067 Southern Blvd., West Palm Beach. 793-0338.

Law Day Run. A 6.2-mile run sponsored by "The Post" and "The Evening Times." May 3 at 8 a.m. John Prince Park, across from Palm Beach Junior College on 6th Avenue South, Lake Worth. 845-0202.

Palm Beach Jai Alai Fronton. Post time 7:30 p.m., Monday through Saturday. Matinees Monday, Wednesday and Saturday at noon. 1415 W. 45th St., West Palm Beach. 844-2444.

Pompano Park Harness Raceway. Quarterhorse racing May 20 - Aug. 1. Post time 7:30 p.m., Wednes-



*"From All Walks of Life,"
Norton Gallery Exhibit*

day through Saturday. Racetrack Road, Pompano Beach. 972-2000.

Sailing Seamanship. A 13-lesson course offered by the U.S. Coast Guard Auxiliary. Starts May 21 on Tuesday and Thursday evenings from 7:30 p.m. to 9:30 p.m. Flotilla Club, Flotilla Building, 4850 N. Dixie Hwy., West Palm Beach. 585-2265, 832-4206.

West Palm Beach Expos. Minor league baseball schedule for May: Expos vs. Miami, May 3 and 18; Expos vs. Vero Beach, May 7-9; Expos vs. Fort Lauderdale, May 10, 12 and 17; Expos vs. Daytona, May 22-23; and Expos vs. Winter Haven, May 24-26. All games at 7:30 p.m. Municipal Stadium, Hank Aaron Drive, West Palm Beach. 586-5101.

ATTRACTIONS

Elliot Museum, Hutchinson Island, Stuart. Opened in 1961, the museum houses a collection of antique vehicles once owned by the Elliots. One wing features a dozen Americana shops, including a general store. Hours are 1 p.m. to 5 p.m. daily. Located east of Stuart and south of Jensen Beach. 225-1961.

Henry Morrison Flagler Museum. Open Tuesday through Saturday, 10 a.m. to 5 p.m., Sundays, noon to 5 p.m. 1 Whitehall Way, Palm Beach. 655-2833.

House of Refuge, Hutchinson Island, Stuart. Once authorized as a U.S. life-saving station and then as a Coast Guard post until 1945, the museum now displays maritime artifacts, live turtle hatchlings and the House of Refuge authentically furnished as it looked in 1875. Hours are 1 p.m. to 5 p.m. Closed Mondays. 255-1875.

Jonathan Dickinson State Park. Guided nature cruises leave from the park marina daily except Monday at 1 p.m. Picnic and camping facilities available. Off U.S. 1, north of Tequesta. 546-2771.

Lion Country Safari. Hundreds of lions and other wild animals roam the area designed to resemble their natural habitat. Opens 9:30 a.m. every day. Just west of Florida's Turnpike exits 36 and 40, on State Road 80. 793-1084.

Morikami Park. Japanese museum and gardens. Open Tuesday through Sunday, 10 a.m. to 5 p.m. 4000 Morikami Park Road, Delray Beach. 499-0631.

Norton Gallery of Art. Museum hours are Tuesday through Friday, 10 a.m. to 5 p.m. Saturdays and Sundays, 1 p.m. to 5 p.m. 1451 S. Olive Ave., West Palm Beach. 832-5194.

Science Museum and Planetarium. Museum is open Tuesday through Saturday, 10 a.m. to 5 p.m., and Fridays, 6:30 p.m. to 10 p.m. 4801 Dreher Trail N., Dreher Park, West Palm Beach. 832-1988.

Society of the Four Arts. Museum hours are Monday through Saturday, 10 a.m. to 5 p.m., and Sundays, 2 p.m. to 5 p.m. Library and gardens open Monday through Saturday, 10 a.m. to 5 p.m. Four Arts Plaza, Palm Beach. 655-7226, 655-2766. □

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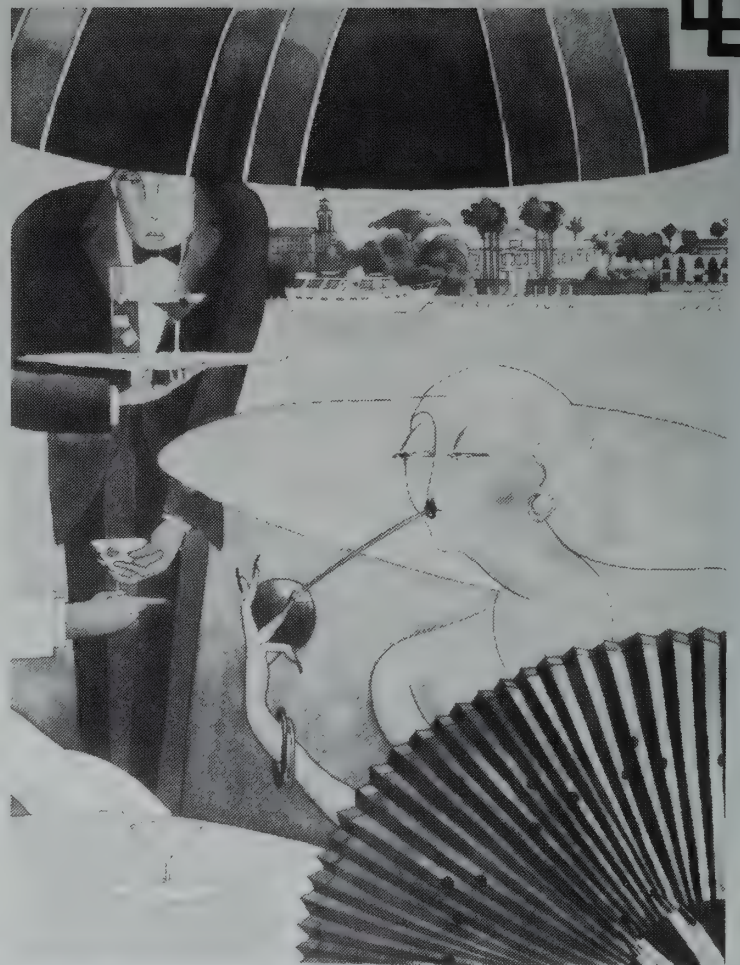
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FIRST EDITIONS

Well, this is that well-known "merry month," gladsome, I suspect, because the tonic of spring is most bracing during May. And gladsome, too, on account of the vernal rush of fine books that sprout at this time of year. One of the best of these is Julia Markus' new novel *American Rose* (Houghton Mifflin, \$11.95), a book that deals sensitively with the most difficult of human problems — how to form a life. In shaping the exciting yet poignant story of Ruth Addis, Julia Markus shows how a modern American woman skillfully comes to terms with both her family heritage and the demands of life as she evolves into an autonomous individual. Markus' theme — how a woman becomes her independent self — is, of course, not new, but her novel handles this delicate and universal problem with real flair and in a narrative that is compelling reading.

Second on my prize list for the month is a book of letters that cumulatively forms a masterly self-portrait of one of the great American writers of the century. It is *Ernest Hemingway: Selected Letters, 1917-1961*, edited by Carlos Baker, his biographer (Scribner's, \$27.50).

Entertaining and remarkable, the letters reveal Hemingway as a surprisingly fragile person — often lonesome, insensitive to others and possessing a big carapace of bravado — yet dedicated to the craft of writing. Spontaneous, spiced with juicy gossip, the letters are perhaps the best possible introduction to Hemingway, the man, for they show Papa plain and not through the haze of legend. Although 600 letters may seem like a chore to go through, I think you will find the effort extremely rewarding.

Are you curious about comets, those wanderers of our solar system? Well, whatever questions you may have had about them or about Haley's Comet, which is due to reappear in 1985, are authoritatively answered in Nigel Calder's *The Comet Is Coming! The Fever-*

ish Legacy of Mr. Halley (Viking, \$12.95). Just the book for astronomy buffs, Calder's book provides us with the history, legends and science of comets. These, it turns out, are quite special objects and just as fascinating for what we do know about them as for what we do not.

Louis Auchincloss can always be depended upon to produce a novel of elegance and interest, so I know that



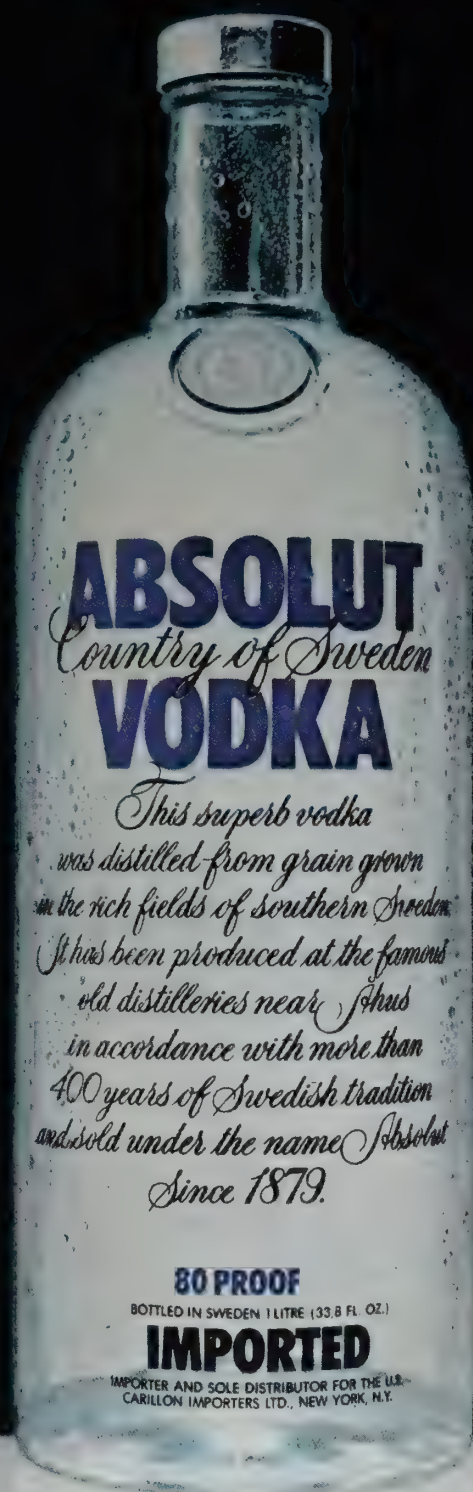
Julia Markus' novel, *American Rose*, deals with a difficult human problem — how to form a life.

you'll want to line up for his *The Cat and the King* (Houghton Mifflin, \$10.95), a gem of a short book about the glistening Court of Louis XIV, France's Sun King. The novel's cat is Louis de Rouvroy, better known as the Duc de Saint-Simon, the memoirist of Louis' reign. Versailles may, at first thought, appear to be strange territory for Auchincloss, but a clever novelist of manners is at home wherever he dreams up a fetching story. *The Cat and the King* is a tantalizing period piece.

And while we are on the subject of spirited novels, let me tell you about B.H. Friedman's *The Polygamist* (Atlantic-Little, Brown, \$11.95), an exceptionally witty romp about a retired professor of Islamic studies and three women, one of them a ghost. As you might imagine, the novel pretends to be serious but its hilarious sexual adventures dispel any mood of gloom that might gather over the doings of the book's characters. I recommend this for an evening of diversion.

With some writers you can tell right away that they have class and are going to make it. One is a new writer, Steven Crist, whose *Offtrack* (Doubleday, \$9.95) is a collection of 11 loosely related short stories. As the title suggests, the yarns deal with horse racing in one or another of its aspects, and they are very good indeed. Crist, who is only 24 years old, not only knows the lingo of the track, but he also possesses a keen sense of irony and an acute insight into human relations. The story I like best is *The Last of the Holdouts*, a bittersweet, John O'Hara-like passage of arms between a young man and a young woman in which the young man declines to be seduced. Crist's writing here, and elsewhere in the book, is mature and controlled; he is someone to watch. Meanwhile, he's a winner by a length in his first outing.

The first thing to understand about the American dollar is that it is hardly worth the paper it's printed on. That is, alas, the rather gloomy conclusion of Adam Smith in *Paper Money* (Summit Books, \$13.95), a racy and readable inquiry into the monetary quagmire of the 1980s. Irreverent and crystal clear, Smith explains how the United States became trapped into the lamentable business of printing money at will. Things are so bad, he says, that "all money is a matter of belief." His conclusion is not very solacing. "It's not over yet," he warns, the "it" being the economic earthquake that shakes us all. Smith is must reading.



ABSOLUT PERFECTION.

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If it's true that money is merely a state of mind, a sometime thing, you will cheerfully lay out \$29.95 for John Russell's *The Meanings of Modern Art* (Harper & Row), one of the most urbanely literate works on modern art which has been my good fortune to see. Russell, as you know, is the eagerly read art critic of *The New Times*; and his book explains in his uncommonly perceptive fashion the story of modern art from its French origins 100 years ago to today. With illustrations in color and black and white, Russell, one of the masters of deft prose, describes and makes sense of the various art "schools," from Impressionism to Minimalism. His short yet comprehensive tour has freshness to leaven its instruction.

Fortified by John Russell, you are ready for Robert Hughes' *The Shock of the New* (Knopf, \$29.95), a fine anecdotal account of the major artists of this century. The outgrowth of a television series, Hughes' copiously illustrated book comes to the conclusion that modernism has about run its mile. He is very good at identifying the runners and classifying them; and the two

books together — Russell and Hughes — should equip you for several knowledgeable afternoons at the museum or auction gallery.

In one of those accidents of publishing, one house — Little, Brown — is responsible for three of the month's top biographies. In alphabetical order they are: John Grigg's *Nancy Astor: A Lady Unashamed* (\$15); Andrew Sinclair's *Corsair: The Life of J. Pierpont Mor-*

*'it reveals Hemingway
as a fragile person...'*

gan (\$13.95); and Enrique Hank Lopez's *Katherine Anne Porter: Refugee From Indian Creek* (\$14.95).

The Nancy Astor book, I regret to say, is on the light side since her biographer lays his stress on her wealth and on her election to Parliament in 1919. From this portrait, she seems all surface and little inside. By comparison, the Morgan memoir is strikingly meaty and informative of the man and his professional concerns. Morgan

loved power and wielded it with becoming aplomb. A professional biographer, Sinclair brings his man alive with verve. More intimate is the Porter book, a tell-all account of the writer's love-filled life in Greenwich Village and elsewhere. Much good gossip here.

But there's even better historical gossip in Gore Vidal's fictional tour de force — *Creation* (Random House, \$15.95). An epic historical novel about Persia and Athens in the days of Darius the Great and Pericles, the book testifies to Vidal's enviable knowledge of history and his wizardry in spinning a taut tale that features not only Buddha but also Confucius; and a gaggle of more worldly princes as well. I never know how seriously to take Vidal, so I just relax and permit him to amuse me. And that is just how you should read his novel, which will be right up there on the best-seller list and the talk of all your friends for miles around.

Isn't that enough for May? From *American Rose* to *Creation*, it's star-studded. □

Southampton resident Alden Whitman is the author of Come to Judgment.

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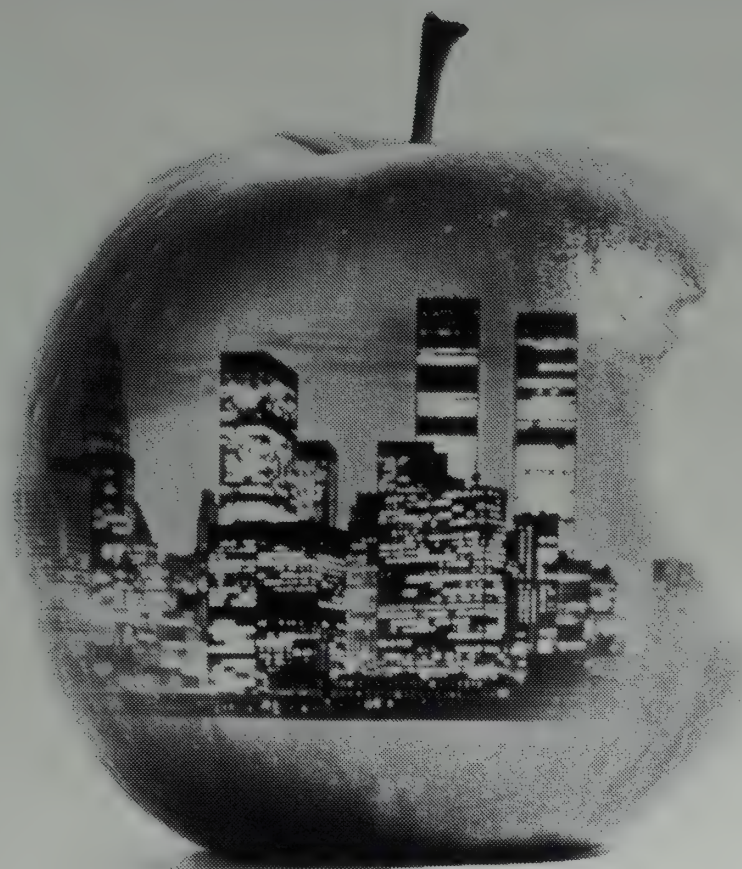
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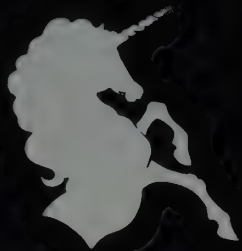
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GROWING MY WAY

PRINCIPLES OF PRUNING

People who prune plants are of three sorts. Some are bushwhackers, approaching the quivering shrub or tree with a wicked eye and any weapon of convenience — ax, saw or shears.

Another kind is downright frightened, moving in on an overgrown giant with timidity and trepidation. After a bit of fainthearted snipping, the poor plant looks like a beaver's burrow.

And then there are the artisans. They study the plant's skeletal parts and plan each cut like a surgeon to assure that in regrowth the plant will regain its natural form and beauty.

The first principle for pruning is to understand its purpose, which is to improve the appearance and/or health of plants. You do this by selectively removing plant parts growing out of bounds and retraining them to a state that is compatible to controlled growth within the overall landscape design.

In south Florida, where plants grow all year (slowly during cooler months; rampantly in warmer ones), pruning should be programmed. Systematic pruning maintains the shape and beauty of plants, discourages dead and diseased wood and reduces the unsightly appearance of plants heavily pruned after months of neglect.

Infrequent pruning, which allows plants to overgrow wildly, results in more work and requires a greater expertise to bring growth in bounds. Plants left to grow tall become leggy and thin. A single, severe pruning, reducing the plant to a few main stems and to ground level in trying to regain fullness, often produces irreparable damage.

There are other reasons for pruning:

- Removal of diseased or insect-ridden wood not only rejuvenates the plant, but prevents possible spread of infection to other nearby plants.

- Regular removal of old stems and branches encourages growth of new wood that is more productive of lush, green foliage and consequent fullness.

- Specimen plants of unusual shape and design, such as espaliers or to-

piaries, can only be acquired through judicious shearing.

Pruning is also done to increase flowering, but knowledge is needed if the practice is productive. Plants that produce flowers on new growth — hibiscus, roses, oleander, bougainvillea, allamanda and others — should be pruned in the early spring before the flush of new growth. However, flowering plants that set their buds on old wood should be pruned after flowering. Deciduous



plants or trees — poinciana, jakaranda, crepe myrtle and others — are best when pruned during winter dormancy.

Evergreens respond favorably to pruning any time of year, but winter pruning, other than to remove dead or diseased wood or suckers, should be avoided.

There are two ways to prune. Heading back involves the selective cutting or pinching-off with fingers of terminal tips of shoots and branches back to a bud or node where a leaf joins the stem. This increases the plant's density by encouraging growth of more shoots and leaves.

The second procedure is more drastic, requiring the complete removal of branches back to the lateral branches, the main trunk or to the ground. This is usually done as the first major pruning in spring to restructure the plant and promote new growth.

Following are the steps to normal plant pruning: Remove all dead, diseased or broken branches; remove branches that cross each other and those that are growing out of place; cut

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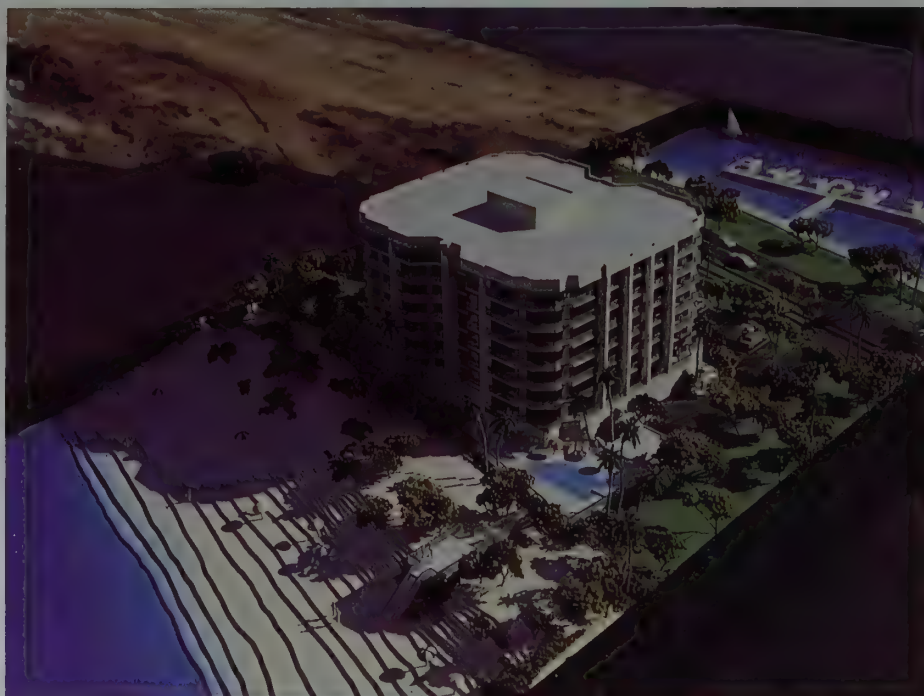
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back excessively long growth to a bud or lateral branch that is four to six inches below average length.

Rejuvenate long-neglected plants that have become too large and which are best brought back to size by successive pruning over a three-year period. First, remove one-third of the old stems and branches the first year. In the second year, remove one-half of the remaining old growth and prune back new growth from previous pruning. In the third year, remove the remaining old wood and head back the long new shoots.

Pruning tools are as important as the knowledge and restraint in the physical accomplishment.

Hand pruners are used to cut branches up to one-fourth inch in diameter.

Lopping shears are good for branches and limbs up to 1 1/2 inches in diameter.

Hedge shears should be used for hedges only. If used for general pruning, the blades will spring and render the shears useless. They are designed for shearing light twigs and stems.

Pruning saws may be slightly curved or straight. Use them to remove branches too large for pruners.

Pole saws with or without pruners are used to prune high branches.

Gardening Tips For May

Lawns: Plant new sod. Dig out and replace insect-damaged or weed-infested areas with sod. Inspect Saint Augustine grass weekly for chinch bugs.

Pruning: Major pruning is needed. Cut back flowering plants that have bloomed out.

Propagation: Make new plants by air layering. Root cuttings of all kinds.

Planting: Plant new shrubs and trees or transplant old ones. Prune the roots of large plants four weeks before moving to new location. Fill holes with rich soil. Water frequently.

Fertilizer: Feed lawns, trees and shrubs if not done in April.

Insects: Caterpillars begin activity. Use sevin dust or spray, or pick off. Use malathion to control scale insects. Follow directions.

Watering: Average rainfall is around six inches. Keep lawns, shrubs and trees well watered. Citrus should not be watered more than once a week, even during a hot summer. □

Bob Robson is a member of the Garden Writers Association of America and a garden columnist for The Post in West Palm Beach.



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*In these times of prefab and high-rise construction,
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Preserving the Past

BY LINDA MARX / PHOTOS BY STEPHEN LEEK

The likes of them are few and far between. They come from different worlds, from different styles. They abide by different sets of rules.

Their talents range from carpenter to mason, from plasterer to painter, from designer to architect, from artist to sculptor. But when these master craftspeople join together to restore and preserve the architecture of historically venerable Palm Beach County mansions, their mutual goal of perfection remains as inflexible as a map.

And for these people, the task is actually quite simple. These artisans truly understand and respect the imagination and character that went into the development and design of the early residential homes created by such remarkable architects as Addison Mizner, Maurice Fatio, Marion S. Wyeth and the designer Joseph Urban.

Today's true craftspeople like to restore the existing landmark homes and preserve their often deteriorating walls and crumbling facades that seem to seethe over with history from the halcyon days of the early 20th century.

Fortunately, for the mansions and the people who love them, there still remains a small network of true craftspeople consisting of several old-time workers who willingly teach their techniques to the young who have expressed an interest. Together these people are totally devoted to the immediacy of restoration and the long-term goals of conserving both the interiors and exteriors of the once stately Palm Beach and Boca Raton homes.

However, locating this talent is no easy task. A dearth of authentic architectural craftspeople is sweeping this part of the country, due in part to the

Below: Bob Eigelberger, restorer and renovator of the Warden House in Palm Beach, is a Mizner enthusiast. The living room of his Warden House condominium is decorated in the same fashion as Mizner used 60 years ago.

Below right: Jim Bailey, of Reich Metal Fabricators, Inc., relaxes near his "iron" gate in the Warden House, which is actually made of a sturdy aluminum. His company got its start in the early '20s from Addison Mizner.





Above: George Holland sands one of the pecky cypress doors in the Warden House. He traveled up to 300 miles to find just the right cypress used to restore the gates, mailboxes, and boards and beams for the doors. "This has been a fascinating job . . . We stand in front and admire the house in its formal glory," he says. **Left:** Harold Gordon was the craftsman responsible for enclosing the two loggias in the Warden House with Plexiglas and aluminum. He also restored the circular tower and staircase, which he has nicknamed Palm Beach's "Tower of Pisa."

Warden



Warden

Above: The craftsmanship involved in the Warden House restoration reflects that same feeling of dedication which went into the house when it was built many years ago. **Right:** Pete Petretti restored all the plastering in the project. This house was the biggest challenge and the most exciting job of his career, especially when he found some original Mizner molds on the premises. **Far right:** The Plexiglas door and windows on this enclosed staircase were specially molded to fit the rounded design.





Left: With the help of various workers over the past six years, Katharine and David Dickenson replaced all the carpeting and drapes, and refinished every surface around each window, fireplace and door in their Maurice Fatio home. **Below center:** Carl Sahlberg, a craftsman who now lives in Nashville, stripped and refinished all the wood in the Dickenson's living room and sons' room (not shown). "He even hand sanded between each coat of varnish," Mrs. Dickenson says. **Bottom left:** A beautifully restored fireplace looks just as it did when the home was built in 1936 as part of the estate section for Addison Mizner's Boca Raton Hotel.

Dickenson



influx of automation and mechanization devices for home building that have appeared in recent years. Regrettably, machines have almost eliminated the need for master expertise. Instead of preserving intricate woodworking, polished marble, stone castings, colorful tiles and vintage home furnishings, many Floridians have demolished old structures and replaced them with easy-to-build homes and "common" high-rise buildings. Similarly, these people have decorated their interiors haphazardly. In doing so, people needed no artisans and gave no thought to preserving the ineffable splendor of the past.

But today that rationale is changing. Especially in and around Palm Beach County where critical preser-



Above: Bill Sampaio, the Tackbary's property manager, occasionally plays for them and their guests on this 1896 ebony Steinway piano. Sampaio, a great classical music enthusiast, played a large part in finding the rare piano, which they had restored. "It looks and sounds just like a concert grand," says Sampaio, "but it's actually one foot shorter." **Right:** At least 100 exotic and stately trees, shrubs and bushes were added to the grounds and pool area surrounding the Tackbary residence. Krent Wieland, the landscape designer, says, "We gave the whole area a dense, shady and stunning tropical look that Mizner would have relished."



Tackbary

Fortunately, there still remains a small network of craftsmen who teach their techniques to the young . . .

vationists now realize the importance of saving their own precious architecture that easily could fall to extinction.

"Preservation used to be more of a hobby for the elite," explained Glenn Pontes, project director of the Palm Beach Landmarks Preservation Commission, whose background in architectural development and preservation, coupled with a fascination for Addison Mizner, brought him here from New England last summer. "Now preservation is becoming a way of life because it is financially and artistically impossible to build a mansion today the way it was created in the 1920s. But the artisans who once put their lives and souls into the construction of these homes are hard to find."

Pontes is completing a historic resources survey of Palm Beach where he found at least 860 possible architectural landmarks begging for talented journeymen to recreate them. He feels Palm Beach County (as well as other parts of the United States) is in the embryonic stage of restoration and preservation.

His thoughts are echoed by other

experts in the field. James O. Gibson, a city administrator for planning and development in Washington, D.C., said the '60s was the decade of highway construction, the '70s will be remembered for environmental protection and the '80s will be the period for historic preservation.

"The highly educated and professional population of today has a tremendous interest in culture and restoring old homes," said Gibson.

But don't forget that worldwide restoration and preservation is not new. It has been a way of life in Europe. English town houses, Moorish mansions in Algiers, medieval homes in the south of France, etc., have been restored and enjoyed for years. Even in New York City, brownstones are continuously renovated. And the interest in preservation is increasing. Recent studies found 600 historic structures and 39 historic districts in New York City's five boroughs.

Yet until recently, digging up the history of a building was not of particular concern to everyone. Like anything



Ron and Holly Tackbary did much of the restoration of their Boca Raton home themselves.

old, it takes time to become interesting. "Architecture is like art, it is a reawakening and an acquired appreciation of what we possess," said Pontes.

Here in Palm Beach County residents are more cosmopolitan and better traveled than many other Americans. They have the opportunity to convey the results of restorations they have viewed and admired abroad to

(Continued on page 70)



Rick Luttrell, a workman from Deco Unlimited in Pompano Beach, helped restore all the cypress wood which had been painted in the Tackbary home.



John Domer, the craftsman who redid all of the cabinetry in the Tackbary home, is sitting at an oak counter which he completely refinished.



Left: In the master bedroom, charcoal-colored carpeting, Ultrasuede fabric and built-in furniture create a striking background for a hand-painted raw Indian silk spread.

AWARD WINNER:

An Interior Splashed with Color



Above: A brushed stainless steel cabinet trimmed in brass doubles as a buffet and a six-foot-square brass fixture illuminates the table.



Above: A comfortable, hand-painted chair is accented with a charcoal relief and an African cigarette table topped with a black Lalique vase.

Interior designer Betty Levine was the recipient of the first-place award for the 1981 Designers of the Year Award in the residential unlimited budget category. The annual presentation is sponsored by the Designers and Decorators Guild of South Florida.

Mrs. Levine, whose design firm is located in Lake Worth, won the award for the decoration of this Boca Raton home located on a man-made lake.

Because of its open design and extensive use of sliding-glass doors, the home is always filled with cooling lake breezes.

"The home is expandable," says Mrs. Levine, "because when dinner parties are given, the doors can be opened up letting the party spill out onto the pool terrace."

Also, there are no doors between the main areas of the home so each room is easily accessible.

All the furnishings were custom-

made by Mrs. Levine. They help convey the contemporary, uncluttered look throughout the entire home.

Other special design features in the 2,700-square-foot home include a two-sided fireplace separating the living and family rooms. Also, the sunken living room and step-up dining room distinguish these areas from other rooms.

There is no doubt that all these design techniques add up to be a winner. □

PHOTOS BY DAN FORER



Above: The dining room is a work of art. The sculpture-like chairs are upholstered in black cotton velvet, while the glass-topped table sits on a brushed stainless steel base.



Right: In one room, an African artifact seems to stand sentry before a chipped mica fireplace. On the wall is a shaped canvas relief by Jim Wellen.



Left: The seven-foot entertainment unit in the family room is topped with black granite, matched by a Dhurrie rug and a chamois Ultrasuede couch with black pillows.

Below: A small library was maximized by the use of a wrap-around wall system of pickled oak which stands in sharp relief against black patent walls. Colorful accents provide the perfect backdrop for displaying art pieces.



Right: Adolfo's lady-like suit in golden hand-knit wool is worn with a side-opening navy blouse to match the nautical motif. Available at the Adolfo Boutique, Saks Fifth Avenue. **Opposite page:** Only the richest silk was used in this Richilene print cocktail dress with deep-plunging front. Available at Sara Fredericks.



PHOTOS BY
AKIRA SUWA

Above: This blue corduroy jacket with matching skirt is easy to care for, but most of all, a delight to wear. The lush print blouse is made of silk. Available exclusively at Ports International.



COLORFUL CLASSICS

BY BETTY YARMON

Kimberly Farkas is the girl who has everything — and she looks it. She is as golden as the California sun, the state in which she was born.

But today she is an international — hopping and skipping between New York and Palm Beach on a monthly basis as well as traveling around the world with her husband Jonathan, president of a family foundation.

Women are on the go more and more these days and their wardrobes must suit their needs while still looking elegant. On these pages you will see what type wardrobe Kimberly Farkas would select from Palm Beach shops.

It is said around New York and Palm Beach that a social function can't really get under way without Kimberly. She is truly one of the movers on the social scene in the 1980s.

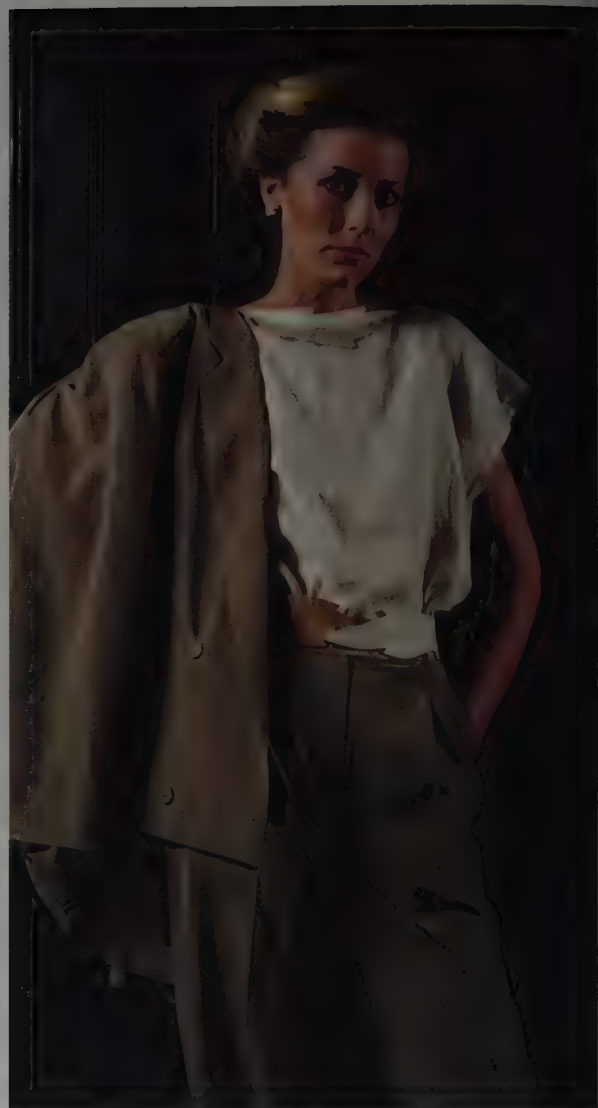


Right: A daytime pantsuit, designed by Italian designer Basile, has trousers and double-breasted jacket made of sheer worsted wool and a blouse of white linen. Available at Hattie.

Opposite page: Saint Laurent's chic styling is seen in three pieces — wide-shouldered jacket, ruffle-front silk blouse and long, slim skirt. Available at the Saint Laurent Rive Gauche Boutique.



Above: This classic dress, designed by Richilene, has widened shoulders, pleated skirt and ruffled neckline. Available at Sara Fredericks.



When she is not involved with the American Cancer Society, the Junior Council of the Museum of Modern Art or with the Odyssey Institute, Kimberly Farkas is mistress of an elegant Manhattan apartment and is a devoted wife and mother of two delightful girls.

Reed-slim Kimberly is health oriented. She watches her diet carefully, drinks very little (white wine) and exercises every morning. She loves to cook but does so more in the warm-weather months because she enjoys using fresh fruits and vegetables.

Her beauty regime is sparse: just a good wash for her face morning and evening, and a facial once a month. She prefers to play the cosmetics field, but she professes that she uses only one perfume: Chanel 19.

"Palm Beach Life" was fortunate enough to catch Kimberly in her New York apartment just after her return from Palm Beach where she and her family had visited Ruth Farkas, former U.S. ambassador to Luxembourg and her mother-in-law.

We photographed Kimberly in a variety of clothes that reflect her versatility and her gentle, golden beauty. Her makeup was done by Josephine Saran and her hairstyles were created by Antonio Da Costa Rocha, both of La Coupe Hair Salon in Montreal and New York. □



Claire Tomlinson, the world's top woman polo player, accepts the silver chalice on behalf of her team, Hurlingham I.



After defeating the Scottish team for the bronze medal, Ignacio Domecq (playing for Spain) sips on his victory glass of champagne.



Mrs. Beatrice Heppe, whose husband Christian founded the European Polo Championship, carries champagne to be presented to the victors.



Spectators from every part of the world attend The Guards Polo Club at Windsor Park. It is one of the few European clubs to have achieved a perfect balance between exclusivity and mass public support.



Maj. Ronald Ferguson, deputy chairman of The Guards Polo Club, was Prince Charles' aide-de-camp during the prince's visit to Palm Beach last April.



Guards Polo Club:

Europe's Posh Playground

BY COLIN CROSS

Smith's Lawn is a vast green plateau in Windsor Great Park named after a stud groom of the old Duke of Cumberland. In the 1920s it was extended to act as a landing strip for the then Prince of Wales' airplane and during the last war one of its uses was as an aircraft assembly line.

By gracious permission of Her Majesty Queen Elizabeth, it is now the home of The Guards Polo Club. Its previous headquarters, until the outbreak of the last war, was at Datchet which was later turned into a campground. It is most fitting, therefore, that the club (formally inaugurated on its revival as part of the Household Brigade Saddle Club) should now be housed in the Great Park of Windsor. It was here, during the 1870s in the very early days of polo in this country, that the First Life Guards used to play the blues on the cavalry exercise ground near Queen Anne's Gate and thus first established Windsor as a center for polo.

The Guards Polo Club is undoubtedly the most fashionable club in Europe and with its exceptionally fine organization (controlled by Maj. Ronald Ferguson), it is one of the few clubs in the world to have achieved a perfect balance between exclusivity and mass public support.

"The Guards Polo Club is undoubtedly enjoying the most successful period of its history," said Maj. Ferguson. "Membership, despite the recession, has increased and we have surprisingly been forced to turn away applications

PHOTOS BY STEPHEN LEEK

from potential players. Our list of sponsors has reached the maximum level and a waiting list has been started for 1982.

"This year," he continued, "we are expecting record crowds, for it is well-known that we are often honored by the presence of H.R.H. the Prince of Wales on our polo grounds. And during July we are expecting a mammoth crowd for the Imperial International Polo day which is the major social event of the European calendar. There is certain to be many visitors at this time as the royal wedding takes place just four days later. We are urging people to reserve seats earlier than usual to avoid disappointment."

Situated some seven miles from Windsor, the task of drawing spectators usually is not easy, particularly when you consider the rival attractions of the nearby Safari Park and the magnificence of Windsor Castle itself. But Smith's Lawn has much more to offer the casual visitor than just polo, for within a short distance lies the beauty of both Savill and Valley Gardens, with the latter leading to the superb Indian totem pole. In addition, there is often the opportunity to watch show-jumping, driving and dressage on the grounds adjacent to the polo fields.

With 600 yards of dead-level ground, the club has turned this superb stretch of turf into the unusual layout of two first-class fields end on end. There are several other minor fields where play and practice matches are held throughout the season in order to save the main grounds for the big tournaments. The number one field, normally reserved for high-goal or prestige matches, is looked after by an excellent groundsman who, with his staff, ensures that it is one of the best in Europe.

The stands are well appointed on both members' and public sides and the parking arrangements are excellent.

There is an excellent system of directional signs leading to the grounds and if you arrive early you may be surprised by the tranquility and almost total lack of formality. The warmth and friendliness of all club officials, from the chairman down to the newest goal judge, is most apparent. It has always been a club policy to maintain the comfort of spectators, and the officiousness you might expect to find at a club with such an exclusive label just does not exist. This label has been earned

(Continued on page 84)



Polo tailgate picnics are as popular in England as they are in the States. During a break in the games, this couple enjoys a casual, midday supper while sipping wine from elegant silver goblets.



This derby-topped usher greets the crowds arriving for the games at The Guards Polo Club.



A young fan shows support for her favorite team during the European Polo Championship.



Certainly one of the more delightful ways to attend a polo match or any other sporting event is to ride with the club called "The Double-Decker Experience." The private club even hires a caterer.

English Polo:

A Royal Romp Goes High Goal

BY ALEX WEBBE

Although the age-old game of polo has been traced back to the Persian courts of the 15th century, it is England that is credited with its development and world-wide popularity.

Picked up from local tribesmen by European tea planters in Assam, India in 1863, the game rapidly grew to favor among the many British cavalry detachments in the area, and by 1869 it had found its way back to England.

It was through England's deployment of colonial military forces throughout the world that the game developed along an international vein, and in its early formative years at home, nearly every regiment was proudly represented by its own polo team.

The weather conditions in England limit the polo season to only four months with the National 16-goal championships beginning in mid-May and ending with the playing of the Polo Magazine Tournament (4 to 8 goals) during the first half of September.

The major high-goal tournaments (17- to 22-goal limits) center around the Queens Cup, the Warwickshire Cup, the British Open Championship, the Cowdray Challenge Cup and the Coronation Cup, with the possible addition next year of an England-United States international series.

In 1980, six entries from 12 polo-playing countries participated in the first European Polo Championship at The Guards Polo Club. Over 10,000 polo fans enjoyed one of the most exciting climaxes of English polo in modern time.

Representatives from the Ameri-
(Continued on page 64)



Kippers, Kedgeree and Kidneys

A Hearty British Breakfast



Tea ambassador Aubrey Franklin spikes tea with liqueurs and then tops it with whipped cream. The secret to good tea, he says, is not to over-boil the water.

STORY AND PHOTOS BY ROSA TUSA

The traditional British breakfast, with its formidable reputation, prompted Somerset Maugham to observe, "The best way to eat well in England is to take breakfast three times a day."

While not as substantial, perhaps, as they were in Victorian times when the affluent helped themselves to platters of cold game and meat pies, plus kedgeree, kippers and kidneys, the British breakfast is still ample and made to order for leisurely weekends when you might want to invite friends for a Sunday repast that offers a bit more clout than a brunch.

The fare should include such delights as fresh berries and thick cream,

marmalades, assorted hot rolls and breads.

There should be eggs served with sausages and bacon, and a selection of fish, ranging from the Scottish kippers and Dover sole to finnan haddie, either swimming in rich milk or creamed.

The English borrowed kedgeree, a curried rice dish, from their Indian colonies and made it a breakfast dish. There should be kidneys somewhere — either in a meat pie or playing solo in a gleaming chafing dish. Sauteed mushrooms, cold meats and well-cured ham are other suitable foods to have on the sideboard.

For drinks, anything goes — tankards of ale, carafes of wine, or bottles

of champagne — but it wouldn't be a British breakfast without pots of steaming tea. British-born Aubrey Franklin, who acts as a tea ambassador for the Tea Council of the United States, believes there are countless American tea drinkers who have never tasted a *real* cup of tea. One of the reasons, according to the urbane spokesman, is Americans don't know how to boil water. "They over-boil, taking all of the oxygen out of it," Franklin said.

It is also frightfully important when serving tea, he added, to pour the boiling water over the tea leaves or bag; to put the milk in before the tea; to put the sugar in before the lemon, otherwise the sugar won't dissolve; and



This traditional British breakfast of fresh berries, thick cream and steak and kidney pie is a princely meal to serve friends on a leisurely Sunday.

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above all, to wait a decent interval and give the tea leaves a chance to open up gently and release their full fragrance and taste. "Tea needs a minimum of three minutes brewing to do its job," the tea ambassador said.

Franklin offered some tips for making tea the easy way for a large group for those who don't want to worry about last-minute boiling and brewing to produce a good cup. "Just make it ahead of time in a concentrate," he said. "When the party is ready, the tea concentrate needs only the addition of boiling water for a perfect tea service."

Franklin said that tea can be as appealing as espresso drinks when spiked with liqueur and topped with whipped cream.

Pour 6 ounces ($\frac{3}{4}$ measuring cup) freshly brewed hot tea into a warmed 8-ounce stem glass. Add $1\frac{1}{2}$ ounces Amaretto liqueur. Do not stir. Top with lightly whipped cream; sip through cream topping.

FRANKLIN'S TEA CONCENTRATE (Serves 25)

Have ready $\frac{2}{3}$ measuring cup of loose tea. Bring 1 quart fresh cold water to a rolling boil. Rinse a large teapot

(at least 1-quart capacity) with boiling water, and add tea.

Pour a quart of boiling water over the tea, cover and brew for 5 minutes. Stir and strain into a quart pitcher or teapot. Keep at room temperature.

The tea concentrate should be used within 4 hours. When you are ready, pour 2 tablespoons into each cup and fill with fresh boiling water.

Tea concentrate is fine for ice tea, too. Use $2\frac{1}{2}$ tablespoons per glass, add ice and cold water.

To make the kippers for your breakfast special, present them en crouete in the shape of fish. Use fresh frozen kippers or a good Scotch brand, either canned or salted. If salted, wash the fillets and soak in milk for about 6 hours. Dry before putting on pastry.

At the Retina Foundation culinary extravaganza staged annually at The Breakers in Palm Beach, British steak and kidney pie is a favorite. Breakers' chefs top the pie with puff pastry. You may use a rich pie dough or the following recipe for "Rough Puff Pastry." The British also traditionally use hot-water pastry for meat pies. Lard makes the best pastry. You can also add a little

finely chopped suet to your own rich pie pastry for a good flavor.

KIPPERED HERRING EN CROUTE (Serves 6 to 8)

Easy puff pastry:

2 c. sifted all-purpose flour

$\frac{1}{4}$ tsp. salt

1 stick unsalted butter, cut into $\frac{1}{4}$ -inch bits and chilled

$\frac{1}{4}$ c. lard, cut into $\frac{1}{4}$ -inch bits and chilled

4 to 6 tbsp. ice water

Sift the flour and salt together into a large chilled mixing bowl. Add the butter and lard and using your fingertips to rub the flour and fat together, mix until it's like coarse meal. Work quickly.

Pour 4 tablespoons ice water over mixture all at once and make dough into a ball. If dough is still crumbly, add more ice water, a few drops at a time, until it adheres. Dust lightly with flour, wrap dough in wax paper, and chill for at least 30 minutes.

Place pastry on lightly floured board, and press it into a rectangular shape about 1-inch thick. Dust a little flour over and beneath it, and roll it out into a strip about 21 inches long and 6 inches wide. Fold strip into thirds to

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form a three-layered rectangular packet, reducing its dimensions to about 7 by 6 inches.

Turn pastry around so that an open end faces you and roll it out once again to a similar strip. Repeat this entire process twice more, ending with the pastry folded into a packet. Wrap tightly in wax paper and refrigerate for at least an hour. It will keep in refrigerator for 3 or 4 days.

Roll out the pastry and cut into fish shapes slightly larger than each herring fillet. Use a cardboard pattern.

Place fillet on top, spread with mushroom puree and cover fillet with fish-shaped pastry. Seal edges with egg wash and press together. Sprinkle Worcestershire sauce on top; place a piece of olive for the fish eye, if desired, and bake 15 minutes at 325° until nicely brown.

To make the mushroom puree, chop fresh mushrooms very fine and saute in butter briefly. Add some heavy cream to moisten and cook a minute or two.

STEAK AND KIDNEY PIE

(Serves 8 or more)

- 2 ½ lbs. fillet of beef or boneless top sirloin
- Salt and black pepper
- Nutmeg
- 4 veal kidneys, trimmed of fat
- ¼ c. butter
- ½ lb. mushrooms, washed and thinly sliced
- ¼ c. chopped shallots
- 1 tbsp. finely minced garlic
- 1 tsp. dried tarragon
- 1 c. drained canned tomatoes
- 1 c. dry white wine
- 1 ½ c. brown sauce or 10 ¾ oz. can beef gravy
- 1 tsp. finely chopped thyme
- 5 hard-cooked eggs
- 1 egg, beaten
- 1 tbsp. water
- Flaky pastry

Cut the fillet into 12 equal slices like filet mignon, or cut the top sirloin into 1-inch cubes. Sprinkle lightly with salt, pepper and nutmeg.

Cut kidneys into approximately 24 bite-size pieces. Sprinkle lightly with salt and pepper. (You may have to order veal kidneys from your butcher or you can use lamb kidneys.)

Heat half the butter in a large skillet and cook the meat on both sides until browned. Remove the meat and reserve it.

Add the kidneys to the skillet in which meat has cooked, and brown on all sides. Remove the kidneys to a separate dish.

Add the mushrooms and remaining butter to the skillet and cook until wilted. When the mushrooms are limp, add the shallots, garlic, tarragon, tomatoes and wine. Stir in the brown sauce and thyme. Bring to a boil, stirring. Add the steak and kidneys and cover. Simmer 10 minutes, or until the meat is tender.

Pour into a 2 ½- to 3-quart casserole or deep pie dish, preferably one with a rim around the edge. Let cool to lukewarm. The meat should protrude slightly above the gravy. If there is too much gravy, spoon out and reserve. Preheat oven to 450°. Cut the hard-cooked eggs in quarters and arrange over the meat.

A small metal or glass funnel placed in the middle of the dish will help to hold the pastry up and provide an escape for steam. Cover the pie with pastry, allowing a double thickness around the rim. Do not stretch pastry. Decorate around the funnel opening with leaves cut from pastry trimmings. Brush with beaten egg with a little water.

Bake 15 minutes, or until the pastry is set and lightly browned. Reduce the oven heat to 350° and bake about 30 minutes longer, or until the pastry is cooked.

The shorter version of the pie that follows is reminiscent of the pie served at the Poinciana Club in Palm Beach when the Club began their Sunday British breakfasts.

TENDERLOIN STEAK AND KIDNEY PIE

(Serves 4)

- 4 slices beef tenderloin (3 oz. each)
- 4 lamb kidneys
- ¼ lb. thinly sliced mushrooms
- 2 hard-boiled eggs
- 1 egg yolk
- 4 pieces crisp bacon
- ½ c. beef stock or water
- Chopped parsley
- Salt and pepper
- Butter

Take 4 three-ounce slices of beef tenderloin and season with salt and pepper. Dice meat into cubes. Take 4 lamb kidneys and slice them, removing the tough part. Saute kidneys and beef in butter in a very hot fry pan for 2 minutes only.

Remove beef and kidneys with slotted spoon. Place into earthenware or fireproof pan or casserole. Add ¼ pound thinly sliced mushrooms, 2 sliced hard-boiled eggs, chopped parsley and 4 pieces crumbled crisp bacon. Then add ½ cup beef stock or water and a few drops Worcestershire sauce. Place in 275° oven for about 25 minutes. Re-



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move pie from oven and roll out pastry into the shape of your dish.

Place dough on top, decorating as desired. Mix 1 egg yolk with few drops of water. Brush the top of dough. Bake in a 350° for about 10 minutes or until pastry is nicely browned.

Oxtail stew for breakfast is very British, and is still a specialty at the Poinciana Club on Sundays.

OXTAIL STEW

(Serves 4)

5 lbs. oxtail
4 oz. tomato puree
2 c. dry red wine
1 c. water
3 bay leaves
1 tsp. thyme
12 sm. peeled onions
1 lb. sliced mushrooms
Chopped parsley

Trim fat from about 5 pounds of oxtail cut into 1-inch pieces and saute in a frying pan with salt and pepper until browned. Remove oxtail pieces from pan and shake in flour and place in a heavy bottom stew pan. Add 4 ounces tomato puree, 2 cups dry red wine and 1 cup water. Bring to boil.

Add 3 bay leaves, 1 teaspoon thyme and simmer about 2 hours. Skim off excess fat if necessary. Add 12 small, peeled onions and 1 pound sliced mushrooms. Simmer until onions are tender. Sprinkle with chopped parsley when serving.

KIDNEYS SAVORA

Veal kidneys
1 or 2 shots port wine
3 tbsp. savora mustard or other English mustard
Diced mushrooms
Butter
Chopped parsley

Split veal kidneys and saute in a little butter in hot pan until browned. Remove. Add more butter to hot pan and some diced mushrooms and a shot or two of port wine. Simmer for a minute and add 3 tablespoons savora mustard or other English mustard. Slice the kidneys and place in this sauce. Heat thoroughly, season to taste and sprinkle with chopped parsley.

LEMON CURD

4 eggs
Pinch salt
2 c. sugar
¼ c. butter (room temperature)
½ c. lemon juice
2 tbsp. grated lemon rind

Lemon curd is delicious on toast, scones and biscuits. Beat eggs; add salt. Stir in sugar, butter, lemon juice and grated rind. Blend well. Cook in top of

double boiler for 30 minutes. Stir occasionally until thickened and smooth. Cool at room temperature; store in refrigerator.

SCONES

(Makes 16)

4 c. sifted cake flour
4 ½ tsp. baking power
2 tsps. sugar
1 tsp. salt
½ c. butter
4 eggs, well beaten
⅔ c. light cream
2 tsp. water

Sift flour, baking powder, sugar and salt together into mixing bowl. Cut butter into dry ingredients until the size of very tiny peas. Measure 4 tablespoons of beaten egg into a small cup; set aside.

Beat cream into remaining beaten eggs. Make a well in flour mixture and pour in egg and cream mixture. Stir together quickly, handling as little as possible. Place on lightly floured board.

Pat, with floured hands, into a square ½-inch thick. With floured knife cut into 4 squares; cut each square ½-inch thick. With floured knife cut into 4 squares; cut each square into 4 triangles. Transfer, with spatula, to ungreased baking sheets. Mix water with reserved beaten egg and brush over tops. Bake in very hot preheated oven (450°) for about 10 to 12 minutes or until golden brown. Serve hot.

"Singin' Hinnies" are currant cakes that make a sizzling, singing sound as they cook. In Northumberland, where they originated, "Hinny" is a term of affection, and Northumberlanders are very fond of their "Singin' Hinnies."

SINGIN' HINNIES

(Makes about 2 dozen)

3 ½ c. unsifted all-purpose flour
1 tsp. salt
2 ½ tsp. baking powder
¼ c. sugar
½ c. currants
1 ¼ c. milk
4 tbsp. melted butter
Oil for frying

In mixing bowl, combine flour, salt, baking powder, sugar and currants. Mix milk and melted butter; stir into dry ingredients.

Place dough on floured surface and roll out ¼ inch thick. Cut into 3-inch rounds and prick all over with fork tines. Bake on a hot oiled griddle or skillet until well-browned. Turn and brown the other side. Serve warm with butter or split them in half, toast and butter. □

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IN GOOD SHAPE

(Continued from page 18)

of the body to heal itself. Christian Scientists believe that everything in the material world, including illness, is an illusion that exists only in the mind and that the mind, therefore, can overcome. Healing by faith or prayer usually involves a religious belief by the sufferer in the healing powers of God and/or Jesus Christ. Mind cures rely on the idea that all diseases are caused by abnormal conditions in the mind and that healers have mental powers to cure or relieve pain and disease.

Spiritualism or psychic healing depends on the spirit of the dead, operating directly or through living mediators, to exercise healing powers. Hypnotism depends on the belief that people with the ability to hypnotize others can also — through the power of suggestion — suppress pain or modify bodily functions. The laying on or hovering of hands postulates there is a continuing, interacting flow of energies from within a healer to the patient.

The American Medical Association, once a harsh opponent of faith healing, is now more or less a neutral observer although they loudly dispute claims by healers who assert success in dealing with organic disease. They are less critical of healers dealing in areas of emotional or psychosomatic disorders. In fact, many doctors who are frustrated in dealing with the complexities of modern disorders and the escalating drug-of-the-month mentality of some patients, have adopted natural healing methods themselves. Praying with patients, meditating and the laying on of hands may be unconventional by medical school standards. However, since it has become extremely difficult for modern medicine to separate physical and mental health, and doctors readily admit there are limits to their powers to heal, such tactics may well be a deciding factor between illness and cure. And again, doctors feel they "above all, do no harm."

In England there is a National Federation of Spiritual Healers that has recently obtained permission for its members to practice at about 1,500 hospitals throughout the country. Healers are listed in a registry and called into work at a doctor's or patient's request. Practitioners of the "therapeutic touch" are also practicing in some New York hospitals where they are called "nurses." Most of them have been trained by Dr. Dolores Krieger, a professor at New York University's School of Education, Health, Nursing and Arts Professions.

Dr. Krieger observes that every culture has a history of the therapeutic use of hands. It is recorded in ancient hieroglyphics, pictographs and cuneiform writings. Krieger can detect energy imbalance by one or more of six sensations — heat, cold, tingling, pulsation, electric shock or tightness. "I can pick up pieces, cues, feelings, then suddenly get the gestalt," she told Charles Salzberg in his *New York* magazine story, *The Therapeutic Touch*.

Essentially, Krieger transfers her own energy, vitality or vigor to a patient. The body decides where it is best used. "It is not a function of miracles," she says emphatically.

Webster defines a miracle as "an extraordinary event manifesting a supernatural work of God." And if Dr. Krieger disavows the existence of miracles, they are alive and well in other parts of the world, usually under the aegis of the area's traditional healer, magician or witch doctor.

While many members of the medical establishment see witch doctors as anything from benighted and ignorant to dangerous, others believe they should be incorporated into the mainstream of Western medicine, especially in such countries as Africa where many sophisticated urban dwellers still embrace the spiritualism of their forefathers. Because of the



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witch doctor's special rapport with clients, their remarkable knowledge of and success with herbal healing, it has been recommended that they be taught basic diagnostic and referral techniques and be used as paramedics.

Their keen use of psychological manipulation, reinforced with all the trappings of magic and invocations to a superhuman force, provides a witch doctor's patients with the kind of confidence and self-assurance that hours of psychoanalysis do not always produce. Nina Darnton and Marcia Corbett, researching *The Magic Force of Witch Doctors* for the *New York Times Magazine*, observed that "witch doctors remember the names and histories of everyone they see. They have time to listen to the full story, often using divination with cowrie shells to elicit details that patients might not have otherwise volunteered."

Norman Cousins, a successful practitioner of these principles, nevertheless remarked to Dr. Schweitzer during a visit to his famed hospital at Lambarene that people were lucky to have access to his clinic instead of having to depend on witch doctors. "Some of my steadiest customers are referred to me by witch doctors," Dr. Schweitzer is said to have replied with a smile. Pressed for an explanation as to how a patient gets well after having been treated by a witch doctor, Dr. Schweitzer answered, "The witch doctor succeeds for the same reason all the rest of us succeed. Each patient carries his own doctor inside him. They come to us not knowing the truth. We are at our best when we give the doctor who resides within each patient a chance to go to work." □

Joy Tomlinson Phelan is a member of the American Medical Writers' Association.



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A ROYAL ROMP GOES HIGH GOAL

(Continued from page 53)

can, German, Spanish and British press were on hand for an initial informal reception at Le Caspia in London's Brompton Road. There, the originator of the European Championships, Christian Heppe, outlined the format for the historic event.

In a country rich in polo history, the European Polo Championship all but stole the show from England's fine season of low, intermediate and high-goal polo. Teams from England (two), Spain, Germany, Scotland, and a four-some riding under the banner of the European Polo Academy, battled one another for the gold medals and the honor of being proclaimed the top polo team in Europe.

The championship matches marked an exciting close to the season and will serve as further impetus in a rejuvenating polo program in England and Europe.

Although the major polo grounds in England are available at Cirencester Park (4 fields), Cowdray Park (7 fields) and Windsor Great Park (8 fields), additional grounds at 10 other clubs facilitate more than 500 players.

Last year, 11 polo teams participated in the 17 to 22 goal competition, 19 teams played in the Royal Windsor Cup (13 to 16 goals) series, and six teams representing four European nations battled in the first European Championship. Great Britain enjoyed its most successful high-goal polo season since pre-World War II days.

Originally limited to military officers and the landed gentry, polo in England has not lost much of its exclusivity over the past century. The names of the Marquis of Waterford, Lord Vesty, Viscount Cowdray, H.R.H. Prince Philip, Duke of Edinburgh, and H.R.H. the Prince of Wales, dot the handicap list of the Hurlingham Polo Association (England's governing body for polo). However, a large influx of foreign players have also been introduced to the English polo scene.

In 1979 alone 24 foreign players (including Hap Sharp's Greenhill Farm team from the United States) took their places on high-goal teams. And in 1980 23 players from the United States, France, Argentina, New Zealand, Argentina and Peru played in high-goal competition.

With Prince Philip's retirement


from active polo (he is still active in polo organization in England), H.R.H. Prince Charles has developed into England's most notable player. He is recognized as a very capable player of international class, too.

During his early playing years, the Prince of Wales was relegated to the Number 1 position for the Windsor Park team. A good horseman and an aggressive player, it was believed that Prince Charles would be best at a forward position. At that position he has attained the enviable rating of three goals.


The Prince of Wales, who played the back position, had found his niche in 1979. His style of play, his mounts and his powerful backhand shots boosted him to a four-goal rating (a formality that is not accorded lightly — even to the future king). The Prince of Wales' future in world class high-goal polo was secured.

THE WESTCHESTER CUP INTERNATIONAL POLO

The oldest International Polo Matches were initiated in 1886 between the United States and England. One of America's first players was dining at the Hurlingham Club in



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England and remarked to his hosts that polo was played in the United States. The statement was met with surprise and the suggestion was made that if the matter of expenses could be shared, the Hurlingham Club would travel to the United States and play a series of matches with the Westchester Club, America's best known club at that time.

Preparations were made and an English team was chosen. The captain of the team was Mr. John Watson, who had recently returned from India where he had been playing polo. Watson brought with him a new feature of polo — the back strokes — both unknown and untried until that time.

The great Meadow Brook Club on Long Island, where subsequent international matches in this country would take place, was in its early stages of development at this time. So Newport, R.I., the favorite summer resort in America for the Westchester Club polo players of that day, was chosen for the scene of play.

Thomas Hitchcock Sr., who had played for the Oxford University team during his undergraduate days in England, was chosen captain of the Amer-

ican team, and was joined by W. K. Thorn, Foxhall P. Keene and Raymond Belmont.

England's teamwork was brilliant, and the fine individual performances of the U.S. players were no match for England. England won the series in two matches by scores of 10 to 4 and 14 to 2, and returned home after delivering two very important lessons. First, that the backhand strokes were absolutely essential if we expected to play the game of polo as it should be played, and secondly, that team play rather than individual play was necessary for successful polo.

Since that very first meeting, England and the United States have played one another in this prestigious series 12 times, with the U.S. leading 9 to 3.

The last Westchester Cup series was played in 1939, and was designed to have the United States fielding its powerful 40-goal team of Michael Phipps, Tommy Hitchcock, Jr., Stewart Iglehart and Cecil Smith. The team was gathered at the Meadow Brook Club for practice matches, and 10-goaler Cecil Smith injured his wrist. Winston Guest, rated a strong nine

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goals, substituted for the ailing Smith, and the United States team went on to win the series 11 to 7 and 9 to 4.

England had put together a fine team effort, but the coming world war would reduce polo in England to a level that would take years from which to recover. The loss of men and horseflesh were only a portion of the problems that would plague post-war England. Neither the economy nor the availability of suitable polo fields were adaptable to reconstructing the extensive pre-war footing polo had achieved over the years, and the disappearance of the cavalry was all English polo could take.

Through the generosity of Viscount Cowdray, however, fields and mounts were made available, and polo in England made its slow climb back to a level of international respect.

In 1951 the Coronation Cup was converted into an international "limited" handicap tournament which would match England's top team with an international side of equal handicap. England won the first match with an Argentine team, La Espadana, and lost the 1953 contest to another Argentine side. From 1971 through 1974 the United States defeated representative English teams as the competitive level of play improved.

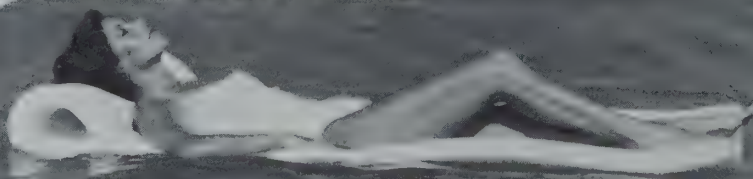
By 1980 England had once again produced several high-goal players of an international class. England's team captain, Julian Hipwood, had been raised to a lofty 9-goal rating in world-dominant Argentine polo following the 1979 season, and was finally elevated to nine goals in England after the 1980 campaign.

Julian's brother, Howard, had just returned from play in Australia where he also demonstrated top caliber play that can only be produced from a solid polo program at home. Six and seven-goal players had become more commonplace over the years, and serious talks of resurrecting the 94-year-old Westchester Cup series have projected a target date sometime within the next two years.

Through the influx of Argentine players and horses and increased international competition on a handicapped basis, English polo has returned to the elevated status it held for so many years, and an anxious audience of polo fans throughout the world will be awaiting this 13th meeting of England and the United States in polo's oldest international challenge series.

Alex Webbe is polo columnist for the Palm Beach Daily News. ☐

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Out & About

By Jon Sobotka

Photos by Stephen Leek and Kim Sargent



Helene Fortescue Reynolds, Ted Holden
(Bal des Arts)



Judy Grubman
(Bal des Arts)



Claire Chalk
(Bal des Arts)



Jeanne Kahn
(Bal des Arts)



Richard Madigan
(Bal des Arts)

The **Bal des Arts** is always the liveliest and gayest ball of the Palm Beach season. This year the theme was Mardi Gras. No king reigned but there were plenty of queens. Held at The Breakers for the benefit of the Norton Gallery of Art, the party was packed with a costumed mixture of decorous benefactors and free-spirited artists who also support the Norton.

Winning costumes were Scarlett O'Hara, Homage to Erte (a feathered flasher), Diamond Lil and Jim Brady, The King and Queen of Hearts and a "Lamp."

The literati and "glitterati" of Palm Beach's "fashionables" hobnobbed in a candlelit yellow pavilion erected on the **Society of Four Arts** plaza. The dinner-dance was a special gala benefit for the Four Arts.



Chan Mashek
(Four Arts Benefit)



Betty Reed
(Four Arts Benefit)



Paul and Angie Ilyinsky
(Four Arts Benefit)



John Drexel
(Four Arts Benefit)



Jim Brown
(Four Arts Benefit)



Alyne Massey
(Four Arts Benefit)



Hope Kent
(Four Arts Benefit)



Martha and Dan Mica
(Hospital Benefit)



Elaine Kend
(Hospital Benefit)



John Temple
(Hospital Benefit)



Mary and Edward Brady, Billie Shupp
(Hospital Benefit)



Gail Kent
(Hialeah Opening)



Charlotte Rodgers
(Hialeah Opening)



Douglas Donn
(Hialeah Opening)



Bob Rosenberg
(Hialeah Opening)



Joan and Robert Judelson
(Hospital Benefit)



Renee Weiss
(Hialeah Opening)



Polly de Hirschmeyer
(Hialeah Opening)

The bougainvillea may not have been in full bloom but the horsey set turned out en masse for the opening of **Hialeah** this season. Track executives stampeded to Mostapha Fustok's box. The young, handsome Arab who recently bought a horse farm in Lexington, Ky., is developing a stable with several million dollars of yearlings and breeding stock.

Count Basie and his orchestra played to a capacity crowd of more than 675 guests at the successful fund-raising gala for the **Boca Raton Community Hospital**. The dinner-dance hosted by the Debbie Rand Memorial Service League was held in the Great Hall of the Boca Raton Hotel and Club.



David Trapp
(Hialeah Opening)



Juliette Trapp
(Hialeah Opening)



Di Di Mahoney
(Hialeah Opening)



John Brunetti
(Hialeah Opening)



Alexandra Kauka
(Polo Ball)



Jeanne Chisholm
(Polo Ball)



Mary Lou Mele
(Polo Ball)



Jacques D'Amboise, Kyrie Nichols
(Ballet Opening)



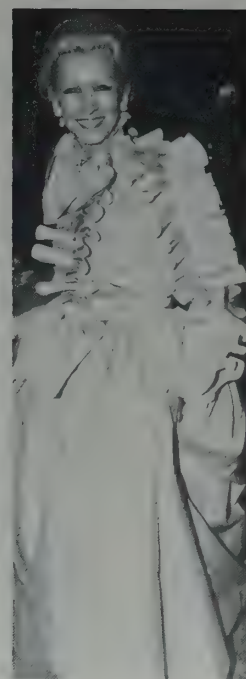
Michael Butler
(Polo Ball)



Minnie Osmena
(Polo Ball)



Ramona Seeligson
(Polo Ball)



Patricia Hearst
(Polo Ball)

The balletomane brigade did its own plies and jetes at the pink and white supper-dance following the brilliant opening performance of the **New York City Ballet**.

The Venetian Ballroom of The Breakers was the grandiose setting for the evening which was the prelude to a series of cultural events sponsored by the Palm Beach Festival. On the bill this year was an evening with violinist Isaac Stern, mime Keith Burger and the exciting contemporary Alvin Ailey Dancers.

The social safari of the season was the **Cartier International Polo Ball** for the benefit of the American Cancer Society.

All the Palm Beach and international "movers" crossed the lake for the 20-mile drive to the polo grounds. It was worth it. The "big guns" of society from Palm Beach, Beverly Hills, New York and Washington sipped and supped beneath a "Galaxina" inspired tent decorated by neon polo sculptures.



Joan Peters, Royal Firman
(Ballet Opening)



Ann Washburn
(Ballet Opening)



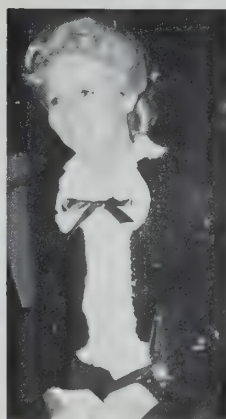
Mary Sanford
(Polo Ball)



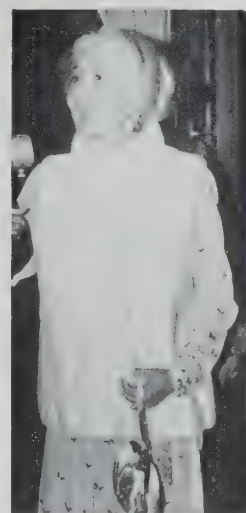
Laurence Baker
(Ballet Opening)



Ziuta Akston
(Ballet Opening)



Ellen Kislak
(Ballet Opening)



Jan Annenberg Hooker
(Ballet Opening)

PRESERVING THE PAST

(Continued from page 41)

home owners here. Some architectural pundits are now spearheading campaigns to preserve the fine homes standing on their very own turf.

A perfect example of an accomplished restoration (led by the talents and instincts of 36-year-old St. Louis-bred Bob Eigelberger) is the former 61-room Warden House (one of the finest Addison Mizner created estates) that was built in 1922 for millionaire William Gray Warden. Under Eigelberger's instruction, talented craftspeople have impeccably restored the mansion into six individual condominium units — all sold — beginning at \$300,000.

Like several other Mizner estates, the Warden House, located at 200 N. Ocean Drive, was doomed for demolition one and a half years ago because a developer wanted to build eight single-family homes on the square block where the property now stands. Due to efforts of preservationist groups and the inauguration of "adaptive reuse" by Eigelberger (and \$675,000), who calls himself a restorer and renovator (with a background in architecture, craftsmanship, business and real estate) the

Warden House was saved. With the exception of a few torn down walls and minute alterations, it has retained all of its former gloss. The exterior and courtyard, original ceilings, floors, columns and cloistered sculptures are carbon copies. Eigelberger has earned the Warden House a permanent photography exhibit in the new Mizner Room of the Flagler Museum as well as a place on the prestigious National Register of Historic Places. He earned himself a

*'architecture is
like art ...'*

seat on the Landmark Preservation Commission, more Mizner restorations (including Villa Flora) and a tacit reputation of architectural brilliance.

"I didn't do it all myself," he reflected modestly. About 100 journeymen (under Eigelberger's command) have worked on this project during the 18 months of restoration, although he maintained his own 15-member crew. "Of the 15, several are one-of-a-kind tremendous talents," he said.

Although Eigelberger denies it, his dreams, goals, attitudes and actions greatly mirror those of Mizner himself during his prime in the roaring '20s. Curiously, both men shared a broad common denominator. Mizner was a dreamer, a romantic and lived a peripatetic life. He was an architect, artist, decorator, designer, carpenter, collector, critic, tilemaker, sometime writer and humorist. For the most part (Eigelberger does not hold a degree in architecture) this describes Eigelberger. Mizner toiled with each of his workers to insure a perfection of his own taste in every finished product. If he couldn't find the right materials, he would make them himself. So does Eigelberger.

Mizner was smitten with European architecture (Spanish, Florentine, Creole, etc.) and meshed its best features with those common to the Florida tropics. Similarly, Eigelberger, after living in Europe, took his fascination with London town houses and the old-world appreciation of venerability and ingrained that concept into the minds of his workers. Both men had come to Palm Beach ailing; Mizner for himself and Eigelberger for his 10-year-old son's asthma. Mizner was captivated



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with the very rich, but had little regard for money himself. Eigelberger is made from the same mold. And both men lived by the rule stated best by old-time publicist Harold Reichenbach: "Get the big snobs and the little snobs will follow."


Eigelberger, however, does admit he is a full-time Mizner addict and, as one of the six owners of the new Warden House units, he reportedly is the only resident to decorate his interior in the same fashion as Mizner himself lived 60 years ago.

As Eigelberger initially began renovations of the Warden House in early 1980, he was determined to find the best craftspeople available (by referrals, other projects and trial and error) to carry out his concept of a perfect restoration, down to the preservation of an original toothbrush holder.

He found that much of the Warden House was constructed of Mizner Industries (Mizner's own company) products — cast-stone cutting blocks served as walls and poured for balusters and stairs, handmade tiles in Mizner blue and yellow, pecky cypress ceilings, paneled floors and glazed jardinieres. First, Eigelberger hired architect Belford Shumate to act as a consultant on structure. Many other workers were hired after that. Some stayed, others did not. Pete Petretti, an ornamental plasterer, George Holland, the general project foreman, and Hevin Clarke, Hughes from England (who helped with everything) were winners with Eigelberger.

"It was a tough job reproducing stone carvings, balustrades, statues and columns," remarked Petretti, a 30-year, respected plastering expert with lots of Mizner-oriented experience. "The natural color was hard to find so we mixed three bags of one number and one of another until we restored the natural color." He said the Warden House was the biggest challenge of his career because the house was in such bad shape when they began. He also said it was the most exciting project of his career because he crawled underneath the mansion and found a hodgepodge of original Mizner molds that he used in his seven months on the job.

"Duplicating the decorative cherubs that line the main entrance of the home by sandcasting each piece was great because I could see them come back to life as I replaced them later," said Petretti. "If more of my contemporaries could experience a project like this, they would stay in the business for a lifetime and teach it to their children."



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George Holland, who had worked with Shumate's father, also felt this project was his most rewarding. He traveled as far away as 300 miles haggling for just the right cypress (that he washed and sawed himself) to restore the pecky cypress gates and mailboxes and to find boards and beams that eventually became big cypress doors for all large openings. He spent seven days tearing up the floor to inlay a big diamond pattern and many months training new artisans.

"We used quite a few craftsmen for the tiling, marble baths, painting and ironwork," recalled Holland. "Yet Bob and I ended up doing most all of the work ourselves."

"This has been a fascinating job because we can look at photos of before and after," he continued. "Now when we stand in front and admire the coral paint, we see the house in its formal glory. It actually glows."

The "ironwork" of the Warden House was reproduced by Reich Metal Fabricators, Inc., in West Palm Beach. Actually made of sturdy aluminum, it is impossible to tell the difference from a distance. According to owner Jim Bailey, the aluminum is better than the

original "because it is essentially maintenance-free."

Bailey said his company got its start in the early '20s from Addison Mizner who brought Fred Reich into the area to run his iron shop. "Later Reich took over the shop and called it Reich Ironworks. It later became Reich Metals in the '50s and last year," he continued, "it was given its present name when I took over."

Bailey says the foreman has been there for 25 years, as have many of the craftsmen. "We still make the material over a forge, and blacksmiths hammer out the forms on an anvil. The only difference is that now we use gas for heat instead of coals," he says.

Since the Warden House stands out as the first major Mizner restoration project in the residential area, a gallery of photographs will be included in the first permanent Mizner Collection (in the world) that opened February in the Historical Society area of the Henry Morrison Flagler Museum in Palm Beach. The collection is under the direction of Mizner curator Jon A. von Gunst-Andersen.

"I wanted to include a photo display of the Warden House because it is

such a significant Mizner statement and an accomplished restoration project," said Andersen, who has spent the past 15 months piecing this collection together. The 35- by 35-foot Mizner room houses a collection of personal Mizner memorabilia such as his eating utensils, his photos and other artifacts donated by area residents. Examples of Mizner Industries' pottery, leaded glass,

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their lives and souls
into their work ...'*

furniture, brass fixtures, wrought iron, tiles and antiques are also on permanent display.

Petretti (a "Mizner nut") contributed molds to the collection from the Warden House. Petretti and others like him have built their reputations as masters by taking time to study the history and flavor of the architect and times that they set out to restore via old mansions. This way they have a good idea

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of how the past can be restored in an exciting way.

These are the archetypical masters Charles Simmons, director of the Whitehall mansion (that houses the Flagler Museum), has been seeking out since he began renovating different areas of the mansion several years ago. (Whitehall, built by Henry M. Flagler in 1901, is a Mediterranean-styled John M. Carrere and Thomas Hastings project that was Flagler's personal residence before it was converted into a private club and a hotel.)

Last year Simmons found master craftsman Karl Apfel of Old World Weavers in New York to restore the fabric in the ballroom. "We restored all of the ballroom fabric back to its original rusty red and reweave the trimmings in a machine that dates back to 1790," commented Apfel, who began his trade in Europe over 30 years ago. "We also wove cushions and draped 15 windows."

He took shreds of the original fabrics and recreated the old patterns. By dyeing the cloths into the same colors, he restored their look back to the former richness. Almost a decade ago, Apfel did a similar project within a local Mizner mansion. He took the fabrics from a two-room Grand Salon and worked with them to bring back their original look.

In 1977, Simmons had Mrs. Franco Scalamandre match large swatches of fabric for the Melba Room and later found artisan Edward Ablatt who recommended a beige, creme, pale gold and pastel flowered 19th century rug to replace the gray carpeting in the master bedroom. And Gerhard Hutter restored a tall French clock that had not worked properly since its mainspring snapped back in the 1920s. "It took six months to fix the parts, but it now stands 'proudly' in the hall because it works," related Simmons.

As Simmons continues to restore portions of Whitehall, he will remember the caliber of work these talented craftspeople have demonstrated — and will call them again. Similarly, architects, designers, contractors and mansion owners will ask friends for suggestions or look at other restorations for names.

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Rattan on Georgia Avenue in West Palm Beach, a shop owned and operated by the McCreerys, a father and son.

They have been repairing and building furniture for Palm Beach area clients for nearly 50 years and have done quite a few Mizner projects. "We repair and reweave wicker and rattan furniture dating back decades for various estates' owners and designers," explained Robert McCreery Jr. "We duplicate as well as build new pieces. I prefer building the new."

Last year, the McCreerys and their employees worked on furniture for the Whitehead Estate on South Ocean Boulevard in Lantana. They repaired and reweave an old-style chaise lounge with an attached hood for the outdoor pool area. They also duplicated several pool chairs from the 1940s. Each piece was done in natural rattan colors, and a total of 15 duplications took the workers from this small company about one month to complete.

"We have no actual steps in restoring a wicker or rattan chair or lounge," said McCreery Jr. "By repairing the original or starting from scratch, we give our customers exactly what they desire." Learning this trade, as he ex-

plained it, is part of the joy of making a living at it. McCreery Jr. learned from his father and an employee named Alfred Schmelz, who still works for the company part-time after spending 60 years in the business.

"These journeymen start young and stay in renovation work all their lives," stated Jim Mannion, owner of Mannion Cast Stone on Hillsborough Road in West Palm Beach, a company that has been making "anything" in masonry and plaster rusted out from Mizner since 1922. "For example, Henry Brown has worked with me for at least 40 years."

Mannion, now functioning more as a consultant to the business on Mizner restorations, has maintained the same six-man crew for 25 to 30 years. "We're a family," he insists, "because it's the only way to go."

Mannion puts together anything from stones and pots to fountains and staircases from his original Mizner molds. "There are probably only two homes between Southern Boulevard and the inlet that we didn't do," he said. Mannion's crew worked eight hours a day on a Robert Gottfried house creating a total of 150 balustrades.

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"I used to do it all myself, but now I try to confine my work to moldmaking, estimating and drawing," Mannion said. (His company also does commercial projects such as constructing the facade on the east side of the Town Hall and putting columns between doors in the towers of St. Edward's Church in Palm Beach.)

However, there are very few

"Preservation is becoming a way of life ..."

craftsmen like Mannion left in town, except perhaps for Jose Diaz, now pushing 90. He was one of Mizner's original workers.

But more recently, younger talent seems to be taking an active part in learning the ways of restoration from the inside out. Artists, painters and a diversity of craftspeople have found tremendous satisfaction in working with chipped tile, or on murals, canvases

and ceilings in a hodgepodge of old homes. Ricardo Guerrero, for example, as owner of Ricardo's Art Studio, keeps quarters inside a Mizner-type mansion on Oxford Street in West Palm Beach. (He demonstrates the artist who combines his life with his work.) During his 15 years in Palm Beach, he has worked on a variety of Mizner mansions and several Fatio homes. An artist by trade, Ricardo has transformed rooms of damaged Mizner-installed tiles into colorful mosaics.

"I restored an entire section of a Mizner home where 90 percent of the 1,000 two-century-old tiles were badly damaged," he related.

In addition, he paints wall-length murals in jumbles of color and animates ceilings in swirls of design. Recently, Ricardo gold-leafed a mural for a Palm Beach Italian-Romanesque mansion. Originally from Cuba, he studied in Portugal, Spain and Italy, which has helped him master the Mizner style. Furthermore, he did a lot of restoration research with painters, sculptors and artists in great cities of the world, including London and New York.

Ricardo came to Palm Beach like others who are fascinated with its great

concentration of stately mansions; all spilling out history, art and architecture; all begging to be saved. He feels the image of Palm Beach with its opulence and prestige needs the type of artisan who can recreate the charm and authentic splendor of the days past.

In neighboring Boca Raton, the same work is being done in preservation and restoration. Some of these homeowners are taking active roles in their own renovations and are hiring the best people to follow them through.

Katharine Dickenson, for example, has learned in the past six years she has been restoring her two-story 10-room Maurice Fatio home (built in 1936 for the estate section of Mizner's Boca Raton Hotel) that it's best to hold on to good journeymen.

"It's hard to find good craftsmen because most don't understand how to treat old Florida homes whose deteriorations come from salt water, humidity and six-month vacancies," she explained. Katharine and her attorney husband, David, and their three sons have lived in the house as the restorations have taken place, since 1974. But Mrs. Dickenson is no novice. As former Florida State Historical Society chair-

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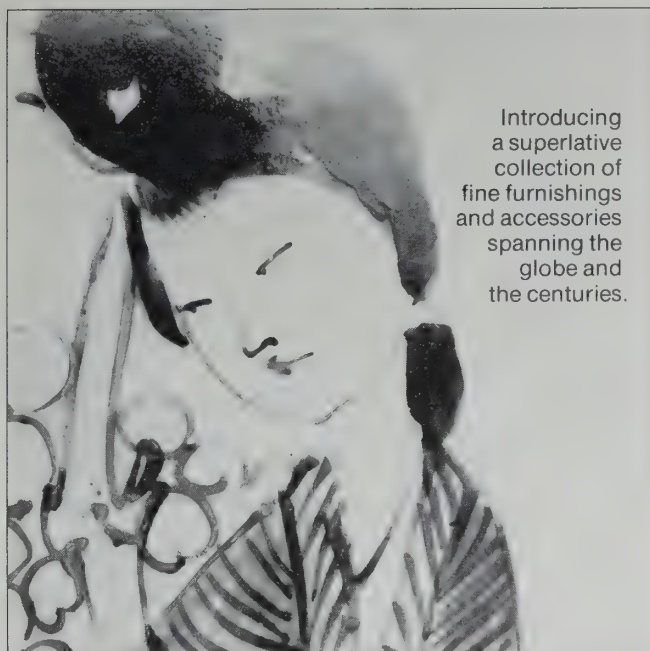
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man and local chapter president, she has been involved in other restoration/preservation projects including the landmark Singing Pines mansion in Boca Raton, where she learned of a few good artisans to sway over to her home to meet her needs.

With the help of various workers over the past six years she replaced all carpeting and drapes, stripped the wallpaper and floors, and disposed of about 20 of the 70 doors in the house. She refinished every surface around each window, fireplace and door, restored all seven bathrooms, painted the inside of the closets, stripped all of the wood inside and installed several new mini-rooms within larger ones.

Carl Sahlberg (who now lives near Nashville) stripped and refinished all of the wood in Mrs. Dickenson's sons' room and in the living room. "He was a wizard and even hand sanded between each coat of varnish in the boys' room," Mrs. Dickenson said.

"My stripping process is different from most others," explained Sahlberg, who learned quite a bit from a German artisan. "I use a liquid stripper as opposed to paste because I have found it to be faster, cleaner and more thorough.

Then I scrape off all the heavy paint until the bare wood shows and I coat it with a chemical brush." Next he washes with a "high pressure" water and applies a sand sealer to make the surface "satiny" smooth before using a finish. "A little extra rub with steel wool between coats of polyurethane assures a perfectly smooth surface," he said.

Wallpapering was another area Mrs. Dickenson enjoyed because it was

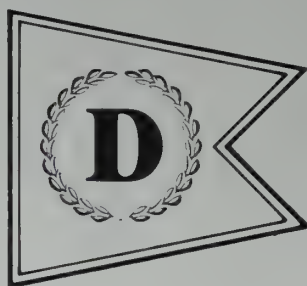
"We worked until we reached perfection"

done throughout the entire house and much of it was the type of wallpaper that must be painted onto the walls. Frank Belot, owner of Del Mar Wall Coverings in Boca Raton, did almost every wall in the house. "Since the home was so old, the plaster was in poor condition, so I hung a lining paper to seal the cracks, painted two coats of a flat enamel, then trimmed polyurethane on the casings, doors and borders," he recalled.

The master bedroom, one of the finest restorations in the house, looks like the sitting room of royalty with plush gray carpeting and matching drapes that billow out onto the floor like hooped skirts.

Now that most of the interior restorations are completed, Mrs. Dickenson is working with architect/planner James Mozley to add a pool, cabana and landscaping with a 1930s look to keep with the general theme of the home. Would she do all of this again? "You bet," she smiled. "From start to finish, restoration is a challenging and gratifying experience."

And she is not alone in her enthusiasm for restoration. Right down the street on East Camino Real (Mizner's 160-foot-wide street modeled on the Grand Canal of Venice), Holly and Ron Tackbary (from Chicago), part-time Boca Raton residents since 1974, have been testing different craftspeople for the restoration of their two-story mansion built around 1928 and designed by Mizner's architect, Marion S. Wyeth. Tackbary spotted the house 15 years ago but didn't buy it until 1979. The couple started restoring it last May.



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"We wanted to restore the mansion to its original Mediterranean look but are adding elements of our own choice from our world travels that will blend in with the Mizner style," said Mrs. Tackbary.

Although the couple did a great deal of the restoration themselves (they do this in Chicago as a hobby), they searched long and hard for good artisans to help them with this house and any more they might do in the area. They totally landscaped the acre that the house sits upon, and restored a separate guesthouse as well as the main interior from walls to floors to fixtures and furniture to kitchen cabinets to wet bars. "We knocked out every wall and replaced the damaged wood, then had it restuccoed in the 53-year-old style," she said.

The couple replaced the roof with terra-cotta bricks as well as part of the wooden floors that couldn't be restored. But all of the original furniture was restored by a Cuban craftsman, the wrought-iron fixtures were repaired, and they maintained the wood-paneled library and original wooden bar. "We stained, lacquered, rubbed, sanded and filed until we reached perfection," said Mrs. Tackbary.

They managed to save the "Mizner typical" pecky cypress ceiling but totally modernized the plumbing, electricity and kitchen.

The Tackbarys plan to use the downstairs as a showplace for entertaining friends while they will live upstairs in five restored bedrooms, a pecky cypress playroom and in Italian- and Spanish-tiled bathrooms. They added mahogany and teak to some of the upstairs window moldings. But the most fascinating part of this restoration is the exterior landscaping completed by designer Krent Wieland of Fort Lauderdale.

To walk through the grounds now is to step back in time to the scene of an F. Scott Fitzgerald picnic. "We transformed a cold, austere yard into a quixotic Shangri-la," said Wieland. He brought in over 150,000 pounds of rocks to build artistic ledges, and at least 100 exotic and stately trees, shrubs and bushes indigenous to Florida in order to landscape the grounds around the old Savannah cut-coral pool, cabana and wet bar. "We gave the whole area a dense, shady and stunning tropical look that Mizner would have relished," said Wieland. □

Linda Marx is a free-lance writer residing in New York and Boca Raton.

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Philadelphia is no longer a one-restaurant town. There was a time when travelers visiting this historic "City of Brotherly Love" would visit the well-known Bookbinder's Seafood House for a mass-produced meal. Today, it is a different and much more elegant story. There is variety, and the cooking is international. Because of a successful restaurant school and the influx of some young French chefs, you will find fine dining on a wide level.

The following restaurants are places you will want to try when you are visiting Philadelphia:

Le Beau Lieu Restaurant (The Barclay Hotel), Rittenhouse Square, (215) 545-0300. The atmosphere is relaxed, gracious and charming, with emphasis on service and fine food. Specialties include: shrimp cocktail Baton Rouge, trout belle fleurie, rack of lamb with plum sauce, a curry wagon and coupe beau lieu (blackberries marinated in creme de cassis over vanilla ice cream).

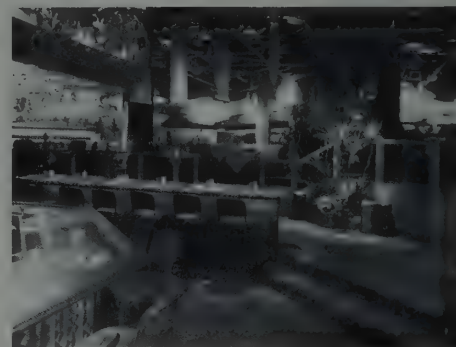
Elan (Warwick Hotel), 17th at Locust Street, (215) 546-8800. This is essentially a dining club, with similar clubs in five other cities. You may dine here for lunch or brunch without being a member and may receive a guest card for a small fee. The emphasis is on sumptuous dining with attentive service and generous drinks. The food is definitely Continental in flavor.

Le Bec Fin, 1312 Spruce St., (215) 732-3000. Most agree this is the finest place to dine in Philadelphia if it's high French fare you want. The room is small, with space for only 35 people at each of its two seatings. You get a prix fixe meal, and everything is good and rich. The terrine de poisson, mille-feuille d'huîtres, game birds, duck breast with fresh lime and desserts are all a delight to behold and to taste. It is a must to visit.

Deja-Vu, 1609 Pine St., (215) 546-1190. This is another favorite with the accent on French cooking. It is small and elegant with a very decorated atmosphere — Oriental carpets, silken drapes and dark paneling. The exquisite food is of the finest quality, with such specialties as a light mousse of chicken, a delicie de foie d'oie and noisettes de chevreuil.

The Garden, 1617 Spruce St., (215) 546-4455. This is a very popular and lovely restaurant which, as its name implies, is like a walled-in garden. The food is classic in nature with wonderful fresh fish such as red snapper, oysters and sea bass all prepared to perfection. There are also marvelously rich desserts.

La Panetiere, 1602 Locust St., (215) 546-5452. The atmosphere is elegant and social with an ornate



Elan

decor — mirrors, fine china, silver candlesticks and fresh flowers — all setting off fine French food. It's a wheeling and dealing sort of place, and you will find the city's power-brokers enjoying their rack of lamb, saddle of veal and pheasant.

Siva's, 34 Front St., (215) 925-2700. One of the city's few Indian restaurants, it is also one of the few restaurants in the United States that feature good authentic Indian food. Their specialties include wonderful hors d'oeuvres — meat kabobs, vegetable patties, puffy Indian bread, and the tandoori oven produces some of the most delicate chicken, lamb and beef dishes you could imagine. They also have the traditional and delicate farina cakes that are so sweet and such a traditional way to end an Indian meal.

Morgan's, 135 S. 24th St., (215) 567-6066. This is an attractive, small and comfortable restaurant with free-wheeling and exotic food. Leaning heavily on the overworked nouvelle French cuisine, you can still enjoy their delicious duck, which is lean and served with mushrooms, puff pastry filled with cheese, and creamy and marvelous chocolate cake.

Deux Cheminees, 251 S. Camac St., (215) 985-0367. Named for the two fireplaces in the entrance way of the building, this lovely restaurant specializes in rich and creamy French foods. Specialties include crab with butter and cream, salmon trout, duck with fruit and tarte tatin.

Other fine places to dine are: **The Fish Market**, 124 S. 18th St.; **Hoffman House**, 1214 Sansom St.; **Imperial Inn**, 941 Race St.; **Wildflowers**, 516 S. 5th St.; and **Marrakesh**, 517 S. Leithgow St.

—Betty and Morton Yarmon

Inclusion on this list is by merit. If you feel there is a restaurant not listed that should be included, please contact Palm Beach Life so we can check on it.

VERO BEACH - FORT PIERCE

The Red Tail Hawk, A1A, between Fort Pierce and Vero Beach. Oceanfront with superlative view, especially from the "Crow's Nest." Popular for private parties. Raw seafood bar, chess pie, prime beef. 6 p.m. to 11 p.m. daily. 465-7300.

JENSEN BEACH

Frances Langford's Outrigger Resort, 905 S. Indian River Drive. Polynesian setting on the Indian River. Polynesian and American fare. Try the Outrigger Tiki, a combination of sliced barbecued pork, chicken and lobster with Chinese vegetables. Mystery

Steak, featuring a prime New York cut, is presented atop Chinese vegetables and served with a secret sauce. Combination dinners for two, three or four. Come by boat or car. 287-2411.

STUART

Benihana of Tokyo Steak House, on the St. Lucie River at the bridge on Ocean Boulevard. Hibachi cuisine cooked at the table. Japanese chefs perform their unique skills with flashing knives as they prepare steak, shrimp and vegetables in full view of the diners. Eat with "waribashi" (Japanese-style chopsticks) and try a sake martini presented with a slice of cucumber instead of an olive. Lunch and dinner. 286-0740.

Jake's, 423 S. Federal Hwy. Salad bar featuring clams on the half shell, soup kettle of the day, steaks, fish and sandwiches. Sit by the fire if it's cool; read a

book if you like. Lunch Monday through Friday; dinner every day. 283-5111.

Le Pavillon, 3220 SE Federal Hwy. A haven of hospitality and fine food prepared with devotion by two Swiss chefs. Fresh foods offered during peak seasons, such as fresh swordfish taken from Cocoa Beach waters. Veal with morels is outstanding. Lunch and dinner. Open October through May. 283-6688.

Thirsty Whale Oyster Bar, 285 N. Federal Hwy. Come by boat or auto to this no-frills oyster bar if you thirst for seafood and a cold draft beer. On Pier 1 on the St. Lucie River north of Roosevelt Bridge. Noon until 10 p.m. every day. 287-6212.

JUPITER

Harpoon Louie's, 1065 SR AIA. Located on the shores of the Jupiter Inlet, with a view of the Jupiter lighthouse. All menu items offered daily from 11 a.m. until 10 p.m. Casual all-around restaurant where one can enjoy "munchies" such as potato skins, a bubbling cheese-covered onion soup, good hamburgers, fish of the day and entree specialties under \$10. Docks for 22 boats with casual dining on the canopied porch. 747-2666.

PALM BEACH GARDENS

Ristorante La Capannina, 10971 N. Military Trail (PGA Boulevard and Military Trail). Italian fare prepared and served with finesse. Raffaele Sandert and chef Jose Quilherme, the owners, were with the original Capriccio's in Palm Beach. Spaghetti al gusto tuo (any way you like it), rigatoni alla vodka, cannelloni and fettuccine Alfredo. Veal entrees include Saltimbocca and Zingara. Zuppa di pesce and frittura di calamari and gamberi are popular fish items. Open for lunch and dinner. 626-4632.

NORTH PALM BEACH

Ancient Mariner, 661 U.S. Hwy. 1. Seafood house offers conch chowder, live Maine lobster and broiled fish. "Mariner's Mix" combines broiled fish and seafood. Open 7 days from 11:30 until 10 p.m. 848-5420.

Bentley's, 730 U.S. Hwy. 1. Excellent service and an imaginative menu. Chilled poached salmon with dill sauce are among the appetizers. Homemade soups, fresh "al dente" vegetables in season, rosin-baked potatoes. You can top your prime rib with fresh asparagus and crabmeat in bearnaise sauce. A better-than-average wine list, reasonably priced. Colorful church windows and plants provide a handsome atmosphere. Lunch, dinner and Sunday brunch. 842-6831.

Jack Baker's Lobster Shanty, 211 N. Federal Hwy. Lobsters, broiled or boiled, priced according to size, plus a delightful array of fish and seafood. Steamer clams served with broth and butter, Chesapeake Bay soft-shell crabs and fresh-caught native fish. Open 4:30 p.m. daily. No reservations. 842-7233.

Peter's Backyard, 420 U.S. 1 in the Village Square. Featuring an attractive salad bar and delectable entrees such as prime rib, steak and scampi, lobster tails, king crab and catch of the day. Dinner Monday through Saturday until 11 p.m. and Sundays until 10 p.m. Luncheon from 11:30 a.m. until 3 p.m. 845-6221.

LAKE PARK

Cafe du Parc, 612 Federal Hwy. Charming French restaurant in a house. Boneless duck with green peppercorns, quail, sweetbreads, beef Wellington, Dover sole and salmon en croute. Desserts are special. Dinner only. 845-0529.

RIVIERA BEACH

Crab Pot, 386 E. Blue Heron Blvd. under the Riviera Beach bridge. Eat blue crabs, catfish and shrimp steamed in beer, while you smell the sea air. Lunch and dinner every day. 844-9245.



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Portofino, 2447 Ocean Blvd. An indoor and outdoor Italian cafe with a view of the ocean. Try their lasagna and ravioli with homemade noodle dough. Other Italian favorites are offered at modest prices. A beautiful espresso machine turns out fantastic coffee and cappuccino creations. Pastries and pizza. Lunch and dinner every day. 844-8411.

PALM BEACH

Angelique's, 237-1/2 Worth Ave. Tucked away at the end of a short via off Worth Avenue, this restaurant with French accent is open for breakfast, lunch and dinner. Espresso and French pastries are available throughout the day. Included among the appetizer offerings are fresh artichoke vinaigrette and escargots topped with puff paste. 655-0950.

Brazilian Court Hotel, 300 Brazilian Ave. Offers outdoor dining at umbrella tables on the patio, in the loggia dining terrace or main dining room. Prix-fixe menu for luncheon or cold service featuring shrimp and chicken salads, turkey, baked ham and roast beef. Dinner entrees include double lamb chops, bigarade of duckling, sweetbreads and leg of lamb. 655-7740.

Breakers Hotel, 1 S. County Road. After 50 years of service, the hotel has maintained the elegance which reflects an era of a more gracious way of life. Dine in the elegant Florentine and Circle dining rooms; have an informal luncheon at the Beach Club or a quick burger or salad at the intimate Golf Club. There's a mini-buffet during the summer months at the Beach Club consisting of soup, salad and sandwich. Veal piccata with lemon sauce is the favorite entree in the Florentine Room, which switches to a la carte service in the summer. 655-6611.

Cafe L'Europe, in the Esplanade on Worth Avenue. European sophistication and quality fare. An extravagant dessert table laden with fresh fruits and pastries. Old-fashioned apple pancake with lingonberries, cold plates, salads and luncheon specialties served from 11:30 a.m. until 3 p.m. In the bistro or bar area enjoy espresso coffee and drinks. Dinner from 6 p.m. to 10:30 p.m. 655-4020.

Capriccio, Royal Poinciana Plaza. A "Holiday" magazine choice. Continental and Italian delicacies. Veal

dishes are most popular: scaloppine saute Capriccio, scaloppine a la marsala and veal zingara, with its shredded ham garnish and subtle light tomato sauce. Luncheon is a good value. Open every day except Sunday for dinner from 5:30 p.m. until 10 p.m. 659-5955.

Charley's Crab, 456 S. Ocean Blvd. Fresh seafood dining featuring local pompano, snapper and swordfish, plus fish and seafood from Boston and the Great Lakes. Raw bar, bouillabaisse, paella, Maine lobster and soft-shell crabs. Hours are 4 p.m. to 11 p.m. Monday through Thursday; 4 p.m. to midnight Fridays and Saturdays; and 4 p.m. to 10 p.m. Sundays. Cocktails from opening hour, and food service begins at 5 p.m. 659-1500.

Chez Guido, 251 Royal Palm Way, in the Plaza Center. Escalope de veau Normande and Continental specialties. Pleasant decor and friendly welcome. Lunch Monday through Friday, dinner every night. Closed on Sundays in the summer. 655-2600.

Colony Hotel, Hammon Avenue. Fine Continental cuisine and an atmosphere of a private club have made the Colony a traditional favorite of Palm Beachers. And if there's anywhere a visiting celebrity is likely to be found, it's here. You can eat lunch around the pool if you're in a casual mood. Open November through April. 655-5430.

Doherty's, 288 S. County Road. Always a good bet. Pub-like atmosphere. Great char-broiled burgers, French onion soup and vichyssoise. Chicken hash is similar to New York's "21" creation. Delicious shad roe and broiled bacon offered on the luncheon menu. Open every day serving breakfast, lunch and dinner. Grill open all afternoon for hamburgers. 655-6200.

Hamburger Heaven, 314 S. County Road. The claim "world's best hamburger" could be debated, but few would say the juicy, tasty burgers prepared from freshly ground, quality beef are not heavenly. Also steak dinners and glorious pies and cakes. Lunch and dinner. 655-5277.

La Crepe de Paimpol, 200 Chilean Ave. Huge, crisp, paper-thin Breton crepes with a dazzling assortment of fillings, both sweet and savory. Also omelets and

French specialties, boeuf Bourguignonne and coquille St. Jacques. Closed September and October. Lunch and dinner. 655-4283.

La Trattoria, 251 Sunrise Ave. Italian provincial cuisine — cannelloni, zuppa di pesche, piccata di vitello and other dishes typical of the provinces. Dinner from 5:30 p.m. to 11 p.m. Closed Sundays. 655-3950.

Le Monegasque, 2509 S. Ocean Blvd. This popular French restaurant hidden in the Palm Beach President offers top-quality fare. Owner Aldo Riner operated La Toque Blanche in New York, described in 1973 by "Gourmet" magazine as "one of the finest restaurants in town." The menu is French but not haute cuisine. Enjoy dishes of Provence such as bouillabaisse on Fridays and cassoulet on Tuesdays. An excellent wine list makes the lack of more spirituous potables go unnoticed. Open for dinner every day except Monday from 6 p.m. to 10:30 p.m. Closed mid-June to October 1. 585-0071.

Mandarin, 331 S. County Road. All-you-can-eat luncheon buffet changes every day. Cantonese fare from pineapple duckling to lobster. Pleasant atmosphere is blend of English, Cape Cod and Chinese. Take-out menu. 659-2005.

Maurice's, 191 Bradley Place. An old-timer, they've been here since 1946. Specializing in Italian cuisine, favorites on the extensive menu are seafood posillipo, osso buco and squid Milanese. Open every day for dinner from 5 p.m. to 11 p.m. 832-1843.

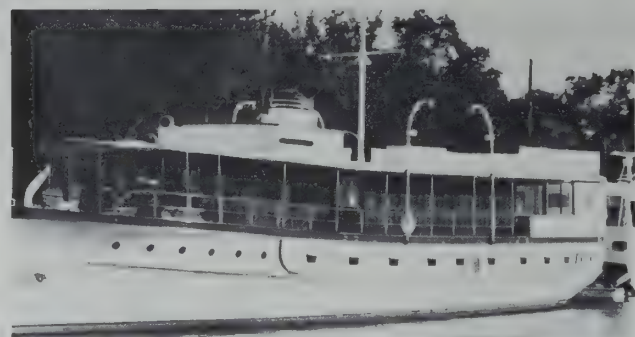
Nando's, 221 Royal Palm Way. A mecca for Palm Beach society for many years. The gracious owner of the restaurant that bears his name originated the scampi recipe so popular in American restaurants. Continental and north Italian cookery. Dinner only. 655-3031.

Pappagallo, 111 Bradley Place. The menu, except for Greek salad and steak, is Italian: rigatoni alla Bolognese, tortellini, braciola. Open 5:30 p.m. until midnight. 659-4466.

Petite Marmite, 315 Worth Ave. A perpetual award winner, Petite is an institution in Palm Beach. Garden atmosphere and delectable fare. Pastas are homemade and range from fettuccine to gnocchi.

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Ta-boo, 221 Worth Ave. Club-like atmosphere. A favorite rendezvous since its doors opened in 1941. Continental menu with some home-style fare such as stews and soups. It's a great place to have a few drinks and dance. Lunch and dinner. Tieless and coatless gentlemen taboo after 6 p.m. 655-5562.

Testa's, 221 Royal Poinciana Way. Palm Beach's oldest established restaurant is still going strong after more than 50 years. You can dine inside, on the patio or at the sidewalk cafe. Delicious Italian dishes dominate the menu, but the other offerings are as good, especially the strawberry pie. Open from December to April. 832-0992.

Two-Sixty-Four, 264 N. County Road. Popular luncheon and dinner spot where one can dine inexpensively on excellent hamburgers, soups and salads. Dinner entrees include, besides steaks and prime rib, catch of the day and stone crabs in season and four veal offerings. 833-3591.

Worth Avenue Burger Place, 412 S. County Road. For Palm Beachers and casual shoppers in the mood for a high-quality burger or an inexpensive dinner. Prime 10-ounce New York strip, homemade layer cakes and pies, plus some homey delights like baked apple, rice pudding and cup custard. Om-elets and sandwiches served from 11 a.m. until 9 p.m. 833-8828.

WEST PALM BEACH

The Apple Tree, 141 Lakeview Ave. Delicious luncheons and dinners featuring five or six entrees which change each day. Fresh pompano, South African lobster tails, duck and frog's legs. Luncheon salads are very special. Closed Sunday. 659-2369.

Banana Boat, 4449 Okeechobee Blvd. Raw bar offers freshly shucked clams and oysters, steamed clams and shrimp. Conch salad and smoked fish also come under the raw-bar heading, plus stone crabs in season. Tropical drinks, snacks and burgers available from 11 a.m. until 5 a.m. Limited dinner menu from 5 p.m. until 11 p.m. 683-9500.

Bennigan's Tavern, 2070 Palm Beach Lakes Blvd. Funky decor and casual atmosphere. Get happy from 11 a.m. to 7 p.m. when drinks are two-for-one. Continuous service from 11 a.m. until 2 a.m. Quiche in several varieties. Deep-fried vegetables, burgers, steak and chicken. Champagne brunch Sundays from 11 a.m. until 3 p.m. featuring eggs Benedict. 689-5010.

Clematis Street Cafe, 831-1/2 Clematis St. Small cafe on the west side of the tracks that is not much to look at but the "from scratch" cooking keeps the 30 seats occupied. Good soups, breads, sandwiches, quiche, salads and great pies, cakes and strudel. No alcohol. Serving lunch from 11:30 a.m. until 2:30 p.m. Monday through Friday. 833-4703.

Conchy Joe's, 615 S. Flagler Drive. Conch and New England clam and fish chowders. Bahamian peas and rice, crab cakes and conch fritters. Raw bar and broiled fresh fish of the day. Open 11 a.m. to 11 p.m. every day. 833-3474.

Cork 'N Cleaver, 1890 Palm Beach Lakes Blvd. This southwestern style spread with its blend of Arizona, Mexican and Southern California decor is primarily a steak house. The menu is printed on large stainless steel cleavers. Begin with a fresh California artichoke served hot or chilled with curry, butter or hollandaise sauces. Fresh cream of broccoli soup is a specialty. Good "beef and booze" at moderate prices in an informal atmosphere. Dinner until midnight Fridays and Saturdays and the lounge is open 689-1602.

Dixon Li's Great Wall, 4869 Okeechobee Blvd. Cantonese, Mandarin and Szechuan specialties. Boston and New York style. One-day's notice for Peking duck. Whole Maine lobster Cantonese and 40 other specialties ranging from sizzling seafood war bar to wor shu duck. 683-8826.

Fitzgerald's, 2381 Palm Beach Lakes Blvd. A la carte menu offers imaginative choices. Filet mignon with green peppercorns or laced with stroganoff sauce is a good bet. Try the duckling in cointreau sauce, king crab au gratin, steak kebab a la Grecque and tenderloin steak tartare prepared tableside with classical garniture. Fresh vegetables and great soups. Dinner only. Closed Sundays. 683-8262.

Frederic's, 1930 N. Dixie Hwy. Good steaks and scam-pi. Full-course dinners from 5 p.m. until 1 a.m. Also a supper menu after 10 p.m. 833-3777.

Granada, 624 Belvedere Road. Cuban, with Spanish accents. Paella and hearty soups. Caldo Gallego is the pride of the house. Luncheon and dinner. Closed Mondays. 659-0788.

Gulf Stream Seafoods Restaurant and Fish Market, 5201 Georgia Ave. Oyster and clam bar at the most affordable prices in the area. Hot plates include fried snapper, shrimp, oysters and Ipswich clams. Pick your fish or seafood from the retail market and have it cooked to order. Lebanese pastries. Breakfast and luncheon only. Raw bar open until 6 p.m. 588-2202.

House of Nassif, 1801 Palm Beach Lakes Blvd., on the northeast side of the Palm Beach Mall. Middle-East specialties from chawarma and kofta sandwiches on pita bread to tabbouleh and baklava. 9 a.m. to 10 p.m. except Sundays, noon to 5:30 p.m. 684-2505.

Il Giardino, 3416 S. Dixie. North Italian cuisine. Home-made pasta, fettuccine, tortellini, cannelloni and delicious gnocchi in a light tomato and bacon sauce. Plum de veau (veal) dishes including osso buco alla Milanese. Mozzarella in carozza is a must. Luncheon Monday through Friday from 11:30 a.m. until 3 p.m. Sunday from 4 p.m. to 11 p.m. Saturday and Sunday from 5 p.m. to 11 p.m. Reservations needed. 655-6818.

La Chamade, 3700 S. Dixie Hwy. Classic French dishes plus Florida pompano and red snapper. Terrines and pates among the hors d'oeuvres. Rack of lamb and chateaubriand bouquetiere. 832-4787.

Le Cafe, 119 Lakeview Ave. Menu is French, Swiss and American. Moules mariniere, spinach salad, sole bonne femme, croque monsieurs. A small, soul-satisfying restaurant with sidewalk tables. Lunch and dinner. 833-3301.

L'imprevu, 7504 S. Dixie Hwy. Top-quality French and Continental fare at modest prices. Luncheon entrees include seafood and chicken-filled crepes, quiche, eggs stuffed with fresh spinach topped with bechamel. Snapper papillote, veal marengo, lobster medallions with sauce Americaine are dinner entrees.

(THIS IS THE AD THAT GETS FAN MAIL)

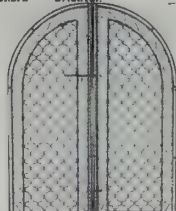
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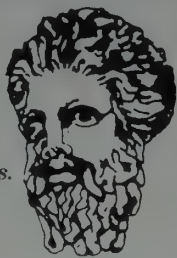
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Royal Greek, 7100 S. Dixie Hwy. Family restaurant offering Greek and non-Greek dishes with home-cooked flavor. Pepper steak, kabobs, moussaka, pasticho and baklava are delicious. Be sure to try their Greek wines and the towering coconut meringue pie. Open for breakfast, lunch and dinner. Closed Sundays. 585-7292.

Sala Del Toro (Jai-alai fronton), 1415 45th St. View the exciting games while you dine on fish, seafood, prime rib, steaks and veal Parmigiana. Dinner is from 6:30 p.m. Sandwiches offered after 9 p.m. Open nightly except Sunday through May 25. Reservations suggested. 844-2444.

This Is It Pub, 424 24th St. Charming pub atmosphere along with good drinks, good food and friendly service. Delicious soups and chowders. Daily gourmet specials from chicken cacciatore to bouillabaisse. Fresh crusty bread, aged prime ribs and steaks, dessert drinks plus key lime pie. Continuous service for luncheon from 11:30 a.m. Monday through Saturday. Dinner from 5 p.m. until 11 p.m. weekdays; 11:30 p.m. Fridays and Saturdays. Closed Sundays and Mondays. Reservations suggested. 833-4997.

Tony Roma's, 2215 Palm Beach Lakes Blvd. The place for barbecued baby-back ribs and great French-fried onion rings. Or go for barbecued chicken, pan-fried brook trout, a burger or a steak. Open from 11 a.m. until 5 a.m. No reservations. 689-1703.

Victoria Station, 1910 Palm Beach Lakes Blvd. All the prime roast beef you can eat — and more. The "owner's cut" weighs 28 ounces. Railroad theme, complete with caboose and British railroad artifacts. Steak teriyaki, barbecued beef ribs and shrimp in garlic sauce are other entrees. Dinner items are available on the luncheon menu, plus a variety of half-pound burgers. The bottled house wines are excellent. 683-9505.

Wholly Harvest Juice Bar, 6101 W. Dixie Hwy. The accent is on natural foods and healthful sandwiches and salads. Hummus, tofu, sprouts and greens presented on whole grain breads. Fresh juices and smoothies. 586-5065.

LAKE WORTH

Alive & Well, 612 Lake Ave. Food for health. No meat, dairy products or sugar. Salads, sandwiches and homemade soups. Dinner entrees include baked eggplant and stuffed avocados. Freshly squeezed juices, natural ice cream, hot carob sundae and other desserts. Wine and beer. No smoking. 586-8344.

Cafe Vienna, 915 Lake Ave. Substantial, home-cooked fare such as sauerbraten and potato dumplings, spaetzle and wiener schnitzel. Desserts are a delight — Sachertorte and the German schwarzwalder kirschtorte and apple strudel. 586-0200.

Dragon Inn, 6418 Lake Worth Road in Lake Worth Plaza. Cantonese, Mandarin and Szechuan style. Hong Kong steak, lemon chicken, Mandarin shrimp. Lunch and dinner. 965-0418.

L'Anjou, 717 Lake Ave. Fine cookery and excellent value. Entrees include crepes, omelets, eggs Benedict, beef Wellington, duck pate. You'll like this small French restaurant. Open for dinner only. 582-7666.

Mother Tongue, 1 Lake Ave. Caribbean fare. Conch goes into chowder, fritters, curry and Creole dishes. Coconut-fried shrimp, Jamaican rum shrimp and dolphin are specialties. Luncheon from 11:30 a.m. to 2:30 p.m. Monday through Friday. Dinner 6 p.m. to 10 p.m. daily. 586-2170.

Pancho Villa, 4621 Lake Worth Road. Mexican and a few South American favorites: real tamales steamed in corn husks, chiles rellenos, tacos, enchiladas. Soncocho stew, a specialty of the house, is a tasty concoction of meat, yucca and plantains. Mexican beer is available. Continuous service from 10:30 a.m. every day. Take out or eat in. 964-1112.

BOYNTON BEACH

Banana Boat, 739 E. Ocean Ave. on the Intracoastal. Casual dining in the lounge and patio featuring soups, salads, fried shrimp, shish kebabs and steaks. Le Martinique Room specialties include roast duckling, frog's legs, veal scallopini and chicken Parmesan. 6 p.m. to 10 p.m., Monday through Saturday. Casual dining from 11 a.m. every day. 737-7272 or 428-3727.

Bernard's, 1730 N. Federal Hwy. Enchanting surroundings, with food to match the atmosphere. Imaginative menu with Kassler Rippchen; conch chowder; potato, leek and iced parsley soups; and prime steaks. Lunch, dinner and Sunday brunch. 737-2236.

Elina's Mexican Restaurant, 3633-B S. Federal Hwy. Unpretentious. Seats around 60 from 11 a.m. until 11 p.m. Honest soups, enchiladas, tomas, tortillas, burritos and the puffy sopapillas served with honey. Closed Mondays. 732-7252.

Mediterranean Restaurant, 902 N. Federal Hwy. Greek taverna with authentic dishes which include a good moussaka and pastitso. Feta cheese, spinach and meat pies, Greek salad and gyro sandwiches served on pita bread. Tapes offer Greek music. Eat in or take out. 734-6161.

OCEAN RIDGE

Busch's Seafood Restaurant, 5855 N. Ocean Blvd. On the ocean featuring seafood, but beef and veal are also good. Lobster Savannah, she-crab soup and veal Oscar are very popular. Closed Mondays. Open year-round. 732-8470.

DELRAY BEACH

Cochran's Restaurant and Saloon, 307 E. Atlantic Ave. Antique mahogany and oak bar and Tiffany-style ceiling sets the mood. Entrees include fish and seafood, chicken and steaks. Luncheon menu features variety of burgers. Chocolate fig cake is delicious. 278-7666.

Le Petit Chalet, 2519 Federal Hwy. Attentive service and quality food presented with imagination in this little temple of gastronomy. En croute creations featuring puff pastry are a delight. Lunch Monday through Friday, dinners daily. 272-2100.

Moorigs, 1516 S. Federal Hwy. Fresh fish and seafood prepared with flair. Seafood variety platter for two features Florida lobster, king crab, stone crabs (in season), shrimp, oysters, cherrystones and smoked marlin. Also, red snapper, pompano and live Maine lobster. Luncheon and dinner. 833-4703.

Patio Delray, 714 E. Atlantic Ave. Popular with the young Palm Beach crowd during the '40s, with Prince Alexis Obolensky acting as host. The Patio retains a special ambience that says, "Florida as it used to be." Dine amid lush vegetation and blooming orchids, or on cool evenings beside one of three fireplaces. Steaks, chops and rosin-baked potatoes. Try the french-fried mushrooms and the home-style luncheons. Dinner until 10:30 p.m. 276-7126.

BOCA RATON

Gallardo, 353 Town Center Mall. Authentic Mexican dinners, appetizers, desserts and drinks. Chimichanga featuring a large crisp tortilla, juicy chunks of beef and pork, and Monterrey jack cheese is tremendous. Double frozen Margaritas a specialty. Open 7 days 11:30 a.m. until midnight. 368-1177.

Jason's (Interstate Plaza Building), 1499 W. Palmetto Park Road. Art deco decor in supper club atmosphere. Continental favorites: Chateaubriand bouquette, double sirloin, beef Oscar and bouillabaisse offered for two or more. Braised rabbit with grape and black walnut sauce. Fresh seafood. Hot appetizers include mussels and smoked marlin with mustard sauce. Luncheon from 11:30 a.m. until 2:30 p.m. Monday through Friday. Dinner from 5:30 p.m. 368-3404.

La Vieille Maison, 770 E. Palmetto Park Road. "The Old House," a gem of Addison Mizner, offers a romantic setting for dining. The food is excellent, the service sophisticated and the ambience agreeable. Spectacular wine list. A five-star Mobil award-winner. 391-6701.

DEERFIELD BEACH

Pal's Captain's Table, Hillsboro Beach Boulevard and the Intracoastal Waterway. Come by auto or boat. Pal's menu features fresh seafood, salads and traditional favorites with Continental service and Intracoastal views. Special, lighter appetites menu has complete but "unstuffy" meals. Open for lunch, dinner and Sunday brunch. 427-4000.

LIGHTHOUSE POINT

Cap's Place, 28th Court. Offbeat restaurant accessible by boat only. Drive your car to the dock, turn on the light and a boat will take you over. Specialty is seafood. Call for exact address. 941-0418.

POMPANO BEACH

Harris Imperial House, 50 N. Ocean Blvd. It doesn't look like a Chinese restaurant, but legions come for the Cantonese as well as American fare. Evening luau buffet is extremely popular and the price is right. Lunch and dinner. 941-2200.

FORT LAUDERDALE

Casa Vecchia, 209 N. Birch Road, situated on the Intracoastal Waterway. An exciting new restaurant

conceived by the proprietors of Down Under and La Vieille Maison. A charming old house transformed into an engaging Mediterranean restaurant, featuring the ultimate in northern Italy and French Riviera cuisine. Reservations a must. 463-5465.

Down Under, 3000 E. Oakland Park Blvd. Truly down under the Oakland Park bridge. Sit at tables according to your mood — patio, porch, balcony, waterfront, garden or tavern. Dine on great food and wine. Always bustling with customers. Lunch Monday through Friday. Dinner 6 p.m. to 11 p.m. daily. 563-4123.

Le Dome, 333 Sunset Drive. A panoramic view of the city is offered in this rooftop restaurant. Extensive and imaginative menu. Osso buco, rack of lamb and San Francisco's cioppino. Open 6 p.m. to 11 p.m. daily. 463-3303.

Les Trois Mousquetaires, 2447 E. Sunrise Blvd. Worth a visit just for the pastry cart. Classic French cuisine. Lunch noon to 2:30 p.m. Monday through Friday. Dinner 6 p.m. to 10 p.m. except Sundays. 564-7513.

Sea Watch, 6002 N. Ocean Blvd. Dine where the windows open to the ocean breezes or in air-conditioned comfort in this extraordinary multilevel structure of weathered wood. Enjoy seafood or beef. Prime ribs are roasted in rock salt and served with creamy horseradish sauce. Other specialties include ocean-fresh Florida pompano and red snapper, plus the catch of the day, bouillabaisse and delicious conch chowder. Luncheon fare offers a variety of special salads, Danish sandwiches and hot entrees such as coquille St. Jacques. 781-2200.

Thor's Royal Danish Restaurant, 2415 E. Commercial Blvd. Smorrebrod for luncheon — the open-faced sandwich topped with such delights as smoked eel and filet of beef tartar with fresh horseradish. The kolde bord included with dinner entrees features salads, smoked trout, shrimp, plus cheeses. Veal Oscar, mallard duck with lingonberries, pot-roasted quail, poached salmon Copenhagen. 771-3733.

DANIA

Le Cordon Bleu, 1201 N. Federal Hwy. Wonderful things happen in the kitchen of this cypress country

cottage. Blue-ribbon cuisine including frog's legs, souffles, veal and sweetbreads with chestnuts. Dinner daily. Closed May 1 to Nov. 1. 922-3519.

HOLLYWOOD

Celebrity Room, Diplomat Hotel. Impeccable white-glove service and Continental cuisine at this country club resort. Nine dining rooms. "Jewel in the Crown" is especially elegant. This is a place to be pampered if you are not on a budget. Dinner 6 p.m. to midnight daily. 457-8111.

MIAMI

Food Among the Flowers, 21 NE 36th St. This restaurant literally blooms with flowers and jungle-dense greenery. A Danish chef practices his salad and sandwich art reminiscent of Copenhagen. Closed Sundays. 576-0000.

Prince Hamlet, 8301 Biscayne Blvd. Danish food in an attractive setting and quite moderately priced. Veal Oscar, bountiful cold table and generous entrees. Try an aquavit with the "kalt bord." 5:30 p.m. to 10 p.m. daily. 757-5541.

Raimondo's, 201 NW 79th St. Raimondo's Fettuccine Alfredo is a treasure. Everything here is cooked to order in this Italian kitchen which is probably the best in Florida. 6 p.m. to 11 p.m. daily. 757-9071.

MIAMI BEACH

Cafe Chauveron, 9561 E. Bay Harbor Drive. Transported from New York, French haute cuisine presented in the style of the grand old days. Quenelles in Nantua sauce, pressed duck, pheasant. 5:30 p.m. to 10:30 p.m. daily. 866-8779.

The Dining Galleries (Fontainebleau Hilton), 4441 Collins Ave. Elegant dining in a classical atmosphere. Crown roast of lamb, bouillabaisse, chocolate marble cheese cake and dessert drinks. Sunday brunch. 538-8811.

The Forge, 432 Arthur Godfrey Road. Decor on the baroque side, with crystal chandeliers and stained glass. Steaks with imaginative toppings. Fifty-page wine list. Open 6 p.m. to 3 a.m. daily. 432-8533.

Gatti, 1427 West Ave. The second oldest restaurant in Miami Beach (Joe's Stone Crab has a few months'

seniority) specializes in northern Italian dishes, steak and seafood. Intimate atmosphere and excellent service by waiters who have been there up to 30 years. The son of the original owner, Joseph Gatti, is at the door, in the kitchen and keeping an eye on every table. Closed Mondays. 673-1717.

Joe's Stone Crab, 227 Biscayne St. Doing business at the same stand for 60 years. Stone crabs, hash-brown potatoes, key lime pie. Fish and seafood. Not fancy but good. Open 5 p.m. to 10 p.m. daily. Closed May through October. 673-0365.

CORAL GABLES

Le Festival, 2121 Salzedo. Cheese souffle appetizer is a delight. Entrees include duckling a l'orange flamed in Grand Marnier, chicken in champagne sauce. The patissier turns out a delicious assortment for the dessert cart. Wine and beer only. 442-8545.

ISLAMORADA

Green Turtle Inn, at mile-marker 81.5. Conch and turtle flipper chowder. Fresh fish and key lime pie. Open every day except Monday from noon until 10 p.m. Closes for a week in October. 664-9031.

Marker 88, U.S. Route 1 at mile-marker 88. Fresh fish is prepared with imagination at this waterfront spot. Native mangoes, key limes and calamondins are used in the preparation of the specialties. Dinners are fixed price, served from 5 p.m. to 9 p.m. You must choose your entree when you make your reservation. 852-9315.

KEY WEST

Fogarty's 1875 House, 227 Duval St., in the Old Key West area. There is plenty of atmosphere here, as well as a menu featuring Continental, seafood and curry specialties. 296-9592.

Pier Restaurant (Pier House Motel), 1 Duval St. People with a penchant for dining on the water will be delighted with the four-sided view here. Luncheon specialties include fish fingers and seafood quiche. A large dinner menu offers everything from grilled Florida grouper in dill sauce to roast rack of lamb. A house favorite, the seafood catch for two is similar to paella, but very distinctive. 294-4691. □

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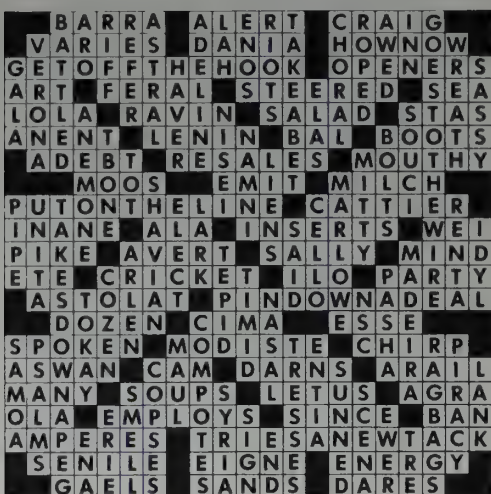
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EUROPE'S POSH PLAYGROUND

(Continued from page 52)

through the connection with the royal family, whose frequent visits are noted for their informality, and also Royal Ascot Week during which the club holds its cocktail party. Membership is, however, open to all.

The playing side was looked after for 19 years by Maj. Gen. Claud Pert, a member of the England International team 50 years ago and perhaps the best number two seen in India between the wars. When this immensely respected man retired, the unenviable task of following in his footsteps fell to Maj. Willie Lloyd. Recent seasons' smooth-running programs, however, have proved him to be cast in the same mold as his predecessor.

In its first year of reformation there were just 12 players but a year later, in the first full season of play, this number had risen to just under 50. Polo at Windsor, it seemed, had returned to stay. Indeed, such was the popularity of the club in those days that in one month after the beginning of the 1956 season over 1,000 new members were admitted. The entry fee had to be raised from three to five guineas and twice in that same month the members enclosure had to be enlarged.

The early years saw crowds averaging 5,000 on weekends and 10,000 spectators watched Cowdray Park defeat the Windsor Park team 5 to 3½ in a special challenge match. In addition, three times that season attendance topped 15,000. Interest in the sport was so great that club membership rose to just under 2,000, and on Aug. 4, 1958, Smith's Lawn was host to millions as the first live transmission of a full match was televised to viewers in Great Britain.

There were two main factors responsible for this meteoric start. The first was the active participation of Prince Philip who, with the regular attendance of the queen and other members of the royal family, provided a wonderful attraction to both members and public-side spectators. The enormous press coverage surrounding the royal family and their visits to polo was supplemented by intense club publicity and thus the association of Smith's Lawn with polo was firmly planted in the mind of the general public. This association still exists today.

The second factor was that the club had a winning team — Windsor Park was in the top flight — and the English Championship, the Cowdray

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Gold Cup, was brought home to the club in 1957, 1966 and 1969. Success invariably rides in waves and, although the last few years have not seen a Windsor side able to achieve the same standard, the future at least looks bright with many promising new and young players at the club.

As host to several of the Hurlingham Polo Association official tournaments, the club regularly provides its members with the opportunity to witness players and teams of the highest standard.

The first of these tournaments is The Queens Cup, graciously presented to the club by Her Majesty in 1960, to be played for by high-goal teams. The subsidiary to this is the Rothmans Polo Trophy. Rothmans International Polo Week invariably provides very exciting polo for these two prestigious trophies and all the stands are filled with spectators.

Following The Queens Cup is Royal Ascot Week when polo is played in the evening after racing at Royal Ascot. This is always a most colorful week, often attended by members of the royal family and where top hats and the latest fashions throng the enclosures.

The club then takes a "breather" in the run up to the biggest polo event of the year, the Imperial International Day. Although polo continues, attention moves to Cowdray Park for the British Open. But this allows the club to prepare for the International, which takes place on the last Sunday of July.

The International day attracts over 12,000 spectators and sees competition between England and an invited team (this year South America) for the beautiful Coronation Cup. Also, the England II team, which in recent years has been captained by Prince Charles, played for the impressive Silver Jubilee Cup.

In 1980 the club was the venue for the newest international tournament, the European Polo Championship. This event attracted teams from as far afield as Spain, Germany and Scotland, and is being repeated again this September.

Growing in spectator appeal, The Guards Polo Club is not only the place to play but also the place to be seen. □

Colin J. Cross is editor of The Polo Times, the official publication of the European Polo Association.

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THE STARS & YOU

Taurus (April 20-May 20)

With your ruling planet, Venus, in your own sign for half this month, take advantage of increased vitality to get things done. Most of all, look at yourself and think about creating a new look with cosmetics, hairstyle and clothes. Do everything to make you feel better and ready to tackle life in a positive manner. Important new contacts enter your life and romance will not be far away from you. Many Taureans, however, will have to come to a decision about how important romance is and analyze its nearness to love. Go for the real thing but it's all the better if it comes with soft lights, sweet music and a dozen red roses. Try not to let the material aspects of romance influence you too much, though. If you are career minded, or need extra cash flow, put plenty of energy into obtaining a promotion.

Gemini (May 21-June 20)

Wherever you go, your charm brings new friends into orbit and you can cope with an ever-changing social scene without any difficulty. Burning the candle at both ends seems to be the normal practice this month. With more stability in your love life and new friends and a new stage to act on, there is also more contentment. Your health pattern stabilizes, enabling you to devote more time and energy to a pet project with the opportunity to be in the limelight. You are more likely to want to be with young people than anyone within your own age group, and in family life, children are enchanted when you have time to spend with them. Make a note of May 12; it's a very meaningful date for Geminians. If in the throes of courtship, the sound of wedding bells comes nearer.

Cancer (June 21-July 22)

Most of your energies should be directed to getting away from a difficult emotional situation or keeping yourself so active that you can ignore it. With plenty of invitations coming to you, it should not be difficult to get involved with positive-thinking people who can show you a different way of life providing you do not use them as sounding posts for any romantic difficulties. Plan a family gathering or reunion on or after May 12 but avoid any overindulgence in food or drink. You need to know what is going on all around you and then be alert enough to analyze different situations. Older relatives offer advice worth considering and blood relations have your interests at heart more than well-meaning friends. By May 30, you are sure of your emotions and everything becomes stable again.

Leo (July 23-Aug. 22)

If your mind is geared to making money through investments, there is plenty of co-operation from friends who can and will help you. Try not to give the impression that you know everything, and pay attention to professional advice as a follow-up of the friendly tips for investments. If you have an interest in antiques, it's a month when you could find the bargain you have dreamed of or sell a previously acquired antique for a very good profit. Your career gets a boost either by promotion, appreciation or a rise in income. With positive thinking linked with talent, you could hit the jackpot and benefit from all three advantages. You now have a knack of being in the right place at the right time or know the right people to understand your interests and ambitions. Emotionally, you are undergoing a rejuvenation period.

Virgo (Aug. 23-Sept. 22)

Take advantage of anything a foreign culture offers you, whether it's through visitors from abroad staying with you or packing your bags and going to some place not too well-known. All advantages this month seem to stem from a foreign influence. On the local scene, it could be through visiting a special import boutique and enjoying a new experience in buying. If you are career-minded, fringe benefits are likely to come from another culture. There is every likelihood of romances blooming with someone born in another country. All this adds up to an exciting month and takes you beyond your usual routine. For once, you don't worry that it is new and without any special structured effort on your part. Older Virgoans enjoy their love lives much more. Other benefits come from financial matters.

Libra (Sept. 23-Oct. 22)

There's not much chance you will be neglected by the opposite sex. In fact, you may have to plan some quiet moments on your own and invent reasons why you cannot be available on the social scene all the time. Personal magnetism and sexual attraction make the month interesting but there is a downbeat note when it comes to finances. Temptations to shop on credit need to be avoided if you want to spare yourself pain in the near future. Ask yourself if you can get away with wearing clothes that have already seen one season. The most sensible Librans will say "yes" simply because they are mixing with new people who are more interested in the mind than what one is wearing. Romantic friendships are most likely to come from another culture. Try not to travel on the last day of the month.

Scorpio (Oct. 23-Nov. 22)

It will not hurt a long-standing relationship to be a little domineering and possessive, especially if this relationship is a romantic one. It's not so good in friendship, though. You want to know you are needed and that your partner needs you, so it's quite fair for members of this dramatic sign to play the romance game according to their own rules. Being sure of what you really want is the main necessity for success. Cooperate with your partner in thinking about establishing some new tax shelters. Take care not to be impulsive about loans, whether granting or obtaining them. All financial interests need your serious consideration augmented with the best possible professional advice. Keep investments away from any deals with relatives and know exactly what your financial commitments are.

Sagittarius (Nov. 23-Dec. 21)

If you are in open competition with anyone — whether it is in love, business or sports — you have to work hard at keeping up to form. But most Sagittarians are now on their toes and ready to meet competition head-on. With this attitude, success is more likely to come. Enter any stakes in a half-hearted manner and you will know how heartrending it is to fail. If involved in any lengthy legal dispute, try to settle out of court and conserve energy for other important things in your life. With a desire to be in a leadership position, be careful to keep to routine on May 10 and move around cautiously since you are slightly accident-prone on this day. Accidents can be avoided if you are more careful than usual. Old friendships are likely to be renewed by May 30 but rely on your intuition to guide you.

Capricorn (Dec. 22-Jan. 19)

If sports mean a lot to you, and you are a participant in any outdoor sport, your chances of success are greatly increased. For those who prefer to watch, there is an increased enjoyment by combining social life with watching sports or organizing a special event geared to a sports session. You have excessive energy which needs to be burned up by physical activity. Many Capricorns will be buying bicycles or sporting equipment, or working-out in health fitness clubs. However, outdoor activities are likely to bring more benefits. Take advantage of friends who have links to sports and recreation, and encourage younger children to be active. Promotion is likely in your career with some form of personal appreciation highlighting a special party. Be gracious in acknowledging your success and popularity.

Aquarius (Jan. 20-Feb. 19)

It's too bad your social life may have to be planned around your work, but it's a case of getting your priorities in order this month. Many jobs will be precariously balanced so if you need to earn a living, then it's up to you to be more efficient, less critical and more willing to work. Some fortunate Aquarians may not have this worry to contend with, but should be careful about disrupting plans made for and after May 10. Family life may not be too easy unless you give it 100 percent effort and take the initiative to keep everything in order. Much responsibility rests with you. You have many admirable characteristics which enable you to live up to duty and responsibilities although friends are likely to guide you. Be responsive to those who point the way they think you should go.

Pisces (Feb. 20-March 20)

If you have longed to get rid of a piece of real estate so you can make a profit, then your chances of success are good enough to send you onto cloud nine. Make plans to set up in a totally different environment. Much smoother relationships with the family make you more content and happy. After May 14, shop for bargains in paintings, antiques or investment property. Youthful Pisceans will feel very creative mainly because their love life is not only exciting but also rewarding. A lot of emotional pain is gradually going out of all Piscean relationships, leaving room for personal expressions in creative interests. Conflict between home and work is also lessened which brings some inner peace. Prepare to move to a new environment with the knowledge that you are embarking on a lifestyle favorable to new interests or love.

Aries (March 21-April 19)

Take advantage of any bargains being offered in designer clothes. It's a good policy to buy in one place and wear in another. It's also important this month to buy clothes for special occasions to suit sports and social requirements for the summer. You indulge in many fantasies but when it comes to clothes, you know exactly what you want. When Venus enters Gemini on May 11, thoughts turn to visiting relatives. Try not to make promises about return visits for any specific date since your summer calendar is likely to be hectic. If moving to a new but temporary environment, get quickly into the swim of local events, paying special attention to what the local scene offers in artistic events or studies. Success on the social scene seems to be linked with an interest in art or environmental groups in the local area. □

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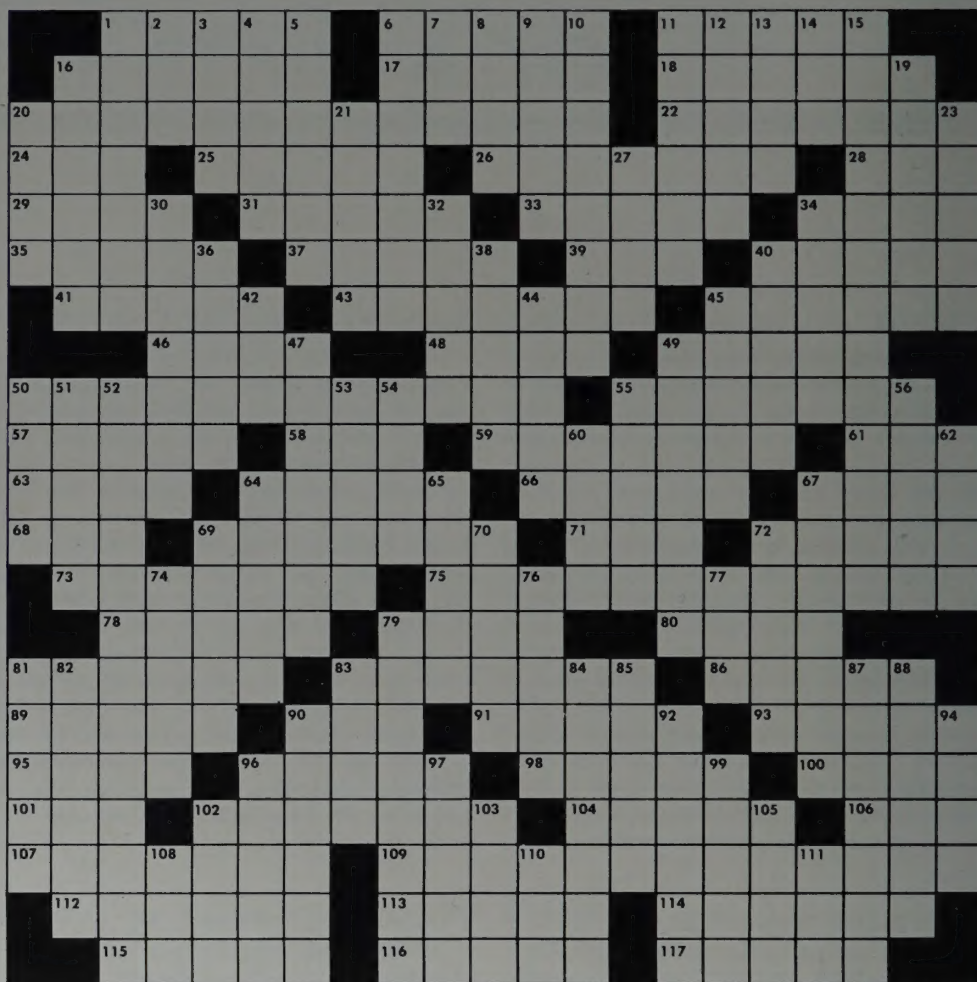
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HANG-UPS

BY JOHN M. WILLIG



ACROSS

- 1 Outer Hebrides island
- 6 Bridge warning
- 11 Bruins' Olympic goalie
- 16 Shows changes
- 17 Florida city
- 18 " — , brown cow?"
- 20 Be freed of blame
- 22 Poker holding
- 24 Carney
- 25 Untamed
- 26 Took the helm
- 28 Coral, e.g.
- 29 Verdon role in "Damn Yankees"
- 31 Voracity
- 33 Waldorf, for one
- 34 Depots: abbr.
- 35 Concerning
- 37 Trotsky's colleague
- 39 Dijon dance
- 40 1903 Kipling poem
- 41 "A promise made is — unpaid"
- 43 Used car transactions
- 45 Empty loquacious
- 46 Barnyard sounds
- 48 Give out
- 49 Kind of cow
- 50 Talk turkey
- 55 More spiteful
- 57 Senseless
- 58 In the manner of
- 59 Interpolates
- 61 — Ho, 540-mile Chinese river
- 63 Lance's relative
- 64 Turn away
- 66 Quip
- 67 Goes over matter
- 68 Nice season
- 69 Unsportsmanlike, if not
- 71 U.N. industrial group: abbr.
- 72 Birthday or wedding
- 73 Lily Maid of —
- 75 Secure a business commitment
- 78 Lee Marvin's "The Dirty —"
- 79 Top, in Turin
- 80 Existence
- 81 Vocal

- 83 Couturier's cousin
- 86 Twitter
- 89 Egyptian dam
- 90 Tappet
- 91 Mends, in a way
- 93 Thin as —
- 95 Lots
- 96 Adds power (with up)
- 98 " — now praise..."
- 100 Taj Mahal site
- 101 Palm leaf
- 102 Utilizes
- 104 In as much
- 106 Outlaw
- 107 Electrical units
- 109 Experiments
- 112 Doddering
- 113 First-born: law
- 114 One of today's crises
- 115 Highlanders
- 116 Smooths with an abrasive
- 117 Takes chances

DOWN

- 1 Clashed violently
- 2 Orinoco tributary
- 3 Berber
- 4 Allude (with to)
- 5 Star-shaped
- 6 Sweet girl of song
- 7 Musical note: var.
- 8 Name meaning "man"
- 9 Uncontrolled outbreaks
- 10 Act the bookie
- 11 Of group singing
- 12 Tricked (with in)
- 13 Filled with wonder
- 14 Tavern
- 15 Is undecided to the last
- 16 City on the Adige
- 19 Anadem
- 20 Extravaganza
- 21 June of films
- 23 Impertinent
- 27 W.W. II Greek underground
- 30 Windflower
- 32 Japanese-American
- 34 Sans —, palace of Frederick II
- 36 Choice cut
- 38 Burma mountain pass
- 40 Goes with nuts
- 42 Add up
- 44 Garnishments
- 45 Thurber character
- 47 Like G.B.S.
- 49 "Tamburlaine" author
- 50 " — down!"
- 51 Oneness: Ital.
- 52 Humbles
- 53 Choose
- 54 Prank
- 55 Instrument for Rostropovich
- 56 Oscar de la —
- 60 Port —, Egypt
- 62 Eclogue
- 64 "Stormy Weather" composer
- 65 Warmish
- 67 Wine-producing island
- 69 Deceive by fraud
- 70 Fearful
- 72 Dey
- 74 Kind of grape
- 76 Like Howard Cosell's voice
- 77 Brzezinski headed this agency
- 79 Stewed fruit desserts
- 81 Pago Pago locale
- 82 O.T. book
- 83 Manhandle
- 84 Locks
- 85 Beings, in philosophy
- 87 Remnant receptacles
- 88 Capt. Kidd's bent
- 90 Thickets
- 92 Worked on a tan
- 94 Gaunt
- 96 "The good — of old clothes": Brooke
- 97 Jordan's neighbor
- 99 La Scala happening
- 102 Buffalo-Albany ditch
- 103 Word with up or off
- 105 Pitcher
- 108 Alfonso's queen
- 110 Wind up
- 111 Uno, due, —

SOLUTION ON PAGE 84

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